

THE NATIONAL PROVISIONER

ding Publication in the Meat Packing and Allied Industries Since 1891



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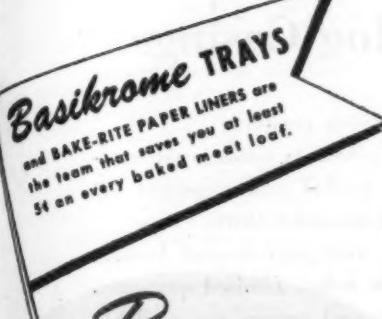
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Relaxation of Distribution Controls Begun

END OF RATIONING WILL DEPEND LARGELY ON FALL CATTLE RUNS: ANDERSON

In a special statement to the *Provisioner* this week on the possibility of ending meat rationing, Secretary of Agriculture Clinton P. Anderson declared:

"All of us would like to see meat rationing come to an end quickly, and it will be the policy of the Department of Agriculture to do away with rationing of foods as rapidly as possible. Reductions in military purchases will mean that more meat will be available for civilians.

C. P. ANDERSON

But the time when meat rationing can be ended will depend largely upon the size of the cattle run this fall.

"Cattle numbers are large—near the all time peak—and even though there will be need for meat for relief feeding in Europe this fall the cattle run could be great enough to make it possible to take meat off rationing during the fall season when livestock marketings are heavy."

To Lift Curbs on Deliveries Nov. 1

Wartime restrictions on wholesale or retail motor deliveries, imposed under General Order ODT 17, will be removed November 1, 1945, it is announced by ODT. All government regulations that have controlled the frequency and allowable types of deliveries will be revoked by the defense transport agency as of that date.

ODT also announced the revocation, effective November 1, of five other orders affecting motor delivery operations, including General Order ODT 3 Revised (over-the-road common carriers), General Order ODT 6A (local, for-hire carriers), Administrative Order 10 (registration of empty vehicles for return trips), Administrative Order 14 (special permits), and General Order ODT 43 (household goods carrier).

REMAINING controls over meat distribution will probably be relaxed gradually during the next month or two so that by the beginning of the new packer fiscal year, pork may be the only important class of product still subject to restrictions hampering its free flow to civilians who are able to pay ceiling or market prices for it.

However, as Secretary of Agriculture Clinton P. Anderson points out in a special statement to THE NATIONAL PROVISIONER (see first column), "the time when meat rationing can be ended will depend largely upon the size of the cattle run this fall."

While the Office of Price Administration has made no direct statement on the possible termination of meat rationing, agency officials are reported to have indicated that it will be possible to make sharp reductions in point values for beef cuts for the September ration period, that ration values for veal and lamb will be less sharply reduced and that point values on pork items will show comparatively minor changes.

Although reduced point values for beef may be totally eliminated some time in October—depending on the volume of cattle marketings—removal of restrictions on hogs and pork may be delayed until December. By that time there will be available a clearer picture of the probable volume of hog slaughter and pork production for the fall and the winter months of 1945-46.

Commenting on the possibility of an early end for meat rationing, the American Meat Institute said recently:

"Along with millions of Americans, the American Meat Institute welcomes the prediction attributed to Secretary of Agriculture Anderson that meat supplies may increase sufficiently this fall to permit the termination of meat rationing. It has been the Institute's impression, based on the best data we have been able to develop, that lessened Army requirements later this year, together with the seasonal increase in livestock marketings expected this fall, would be reflected in somewhat increased meat supplies for civilians. We are hopeful that this increase will be sufficient to enable the government to lift the meat rationing program."

As rationing controls are eased or lifted on the different classes of meat it is expected that there will be parallel changes in restrictions at the slaughterer level—that is, the regulation of the individual slaughterer's (Class 2) production volume will be abandoned and OPA may forego its attempt to direct the area distribution of meat through Control Order 1.

Advantages (if any) of certification for quota-free operation under the Patman amendment will largely disappear with the elimination of quotas.

It is believed that quotas for Class 2 slaughterers will be revised by the end of this month and that slaughter restrictions may be relaxed considerably, especially on cattle. Government officials are watching cattle marketings closely and, while believing that runs may become dangerously large, appear to feel that present volume is insufficient to justify complete removal of beef rationing and cattle slaughter controls at present.

(One source reported this week that

MEAT INSPECTION JUMPED FROM 600 TO OVER 1,000 PLANTS DURING THE WAR

When asked about post-war plans for federal meat inspection, and the post-war status of 'limited inspection' plants, Dr. A. R. Miller, chief of the Meat Inspection Division, made the following statement to the *Provisioner*:

"The standard of meat inspection maintained by the federal meat inspection service prior to the war emergency was continued in full effect throughout the emergency. This was done in spite of a tremendous expansion of the service from, roughly, 600 inspected establishments to over 1,000. Each establishment to which inspection was granted during the emergency was required to provide and maintain adequate sanitary facilities and properly equip itself for inspection. Of course, we expect to continue inspection on the same high level.

"The provision made for maintaining federal meat inspection at certain establishments to cover only that part of the plant's production purchased by the armed services, the arrangement known as 'limited' inspection, is to be discontinued following the emergency; that is, a grant of federal meat inspection at a meat packing plant will cover the entire production of such plant as was the case prior to the war."



A. R. MILLER

backlog demand for canner and cutter beef for canning still amounts to 75,000,000 to 100,000,000 lbs.)

There were persistent reports this weekend that the Department of Agriculture intends to eliminate its two remaining pork meat set-aside requirements—loins and shoulders and manufacturing pork—at a very early date. If this is done, lard will be the only item left under set-aside since the government indefinitely suspended its beef, veal and pork ham requirements, effective August 19, last weekend. Since the fats and oils situation will probably remain very tight for some time, no action is expected on lard.

WFO 75.2 (beef) and WFO 75.4 (veal) were indefinitely suspended last weekend while Amendment 22 to WFO 75.3 (pork) provided that the only pork articles still subject to set-aside are pork loins equivalent to 4½ per cent of the live weight of hogs slaughtered in federally inspected plants; shoulders and manufacturing pork, 5½ per cent, and lard, 4 per cent.

Elimination of beef set-aside requirements means that small killers are no longer limited in their slaughter of animals yielding Army style beef to 51 head per week; they may kill up to their quota limit based on the same month of 1944.

Will Buy on Open Market

The Department of Agriculture said that purchase of the items removed from set-aside will now be made on the open market. The suspension of the set-aside requirements does not mean that no additional meats in these groups will be procured for the armed forces and other government needs. However, quantities purchased are being reduced to such an extent that it is believed the requirements may be met through open market purchases.

Since the suspension of the beef set-aside order, practically no carcass meat has been offered to the Chicago buying depot of the Quartermaster Corps, according to J. H. Peterson who is in charge of fresh meat procurement. However, he believes there will be no shortage of meat for the armed forces because they have a good backlog stored away. Liberal supplies of meat animals later this fall will make it possible to acquire all the meat needed and, in the meantime, demand will drop off as the size of the Army is reduced. Meanwhile, the purchasing center is still receiving a fairly liberal supply of boneless beef from unfilled contracts and this will take up any slack in immediate needs.

Mr. Peterson said that the reserve of canned meats held by the Army is sufficient to supply needs for a long time—perhaps many months.

In announcing that over 650 contracts for certain Army foods and supplies, with a total dollar value of approximately \$110,180,000, have been terminated by the Chicago Quartermaster Depot, Brigadier General J. E.

(Continued on page 25.)

GOVERNMENT SUMMARIZES THE RECONVERSION PROGRAM

OUTLINES THE OBJECTIVES

ALTHOUGH the termination of hostilities involves no direct reconversion of plant facilities for the meat packing industry, the nation's over-all changeover from a wartime economy to one of peace will include a number of developments bearing directly upon the industry's activities.

The rate at which members of the armed forces are to be demobilized, the outlook for agriculture, the government's future policy on supplying food products to nations ravaged by the war, and the general approach to be followed in easing the shift from "war jobs" to peacetime employment are typical of the problems which packers and sausage manufacturers must weigh carefully in formulating their own postwar production and merchandising policies.

Summarized in the following paragraphs are significant facts for the packer, drawn from the detailed report issued by John W. Snyder, Director of the Office of War Mobilization and Reconversion. They provide a fairly good idea of the conditions under which the meat industry will be operating during the coming weeks and months.

"The outlook for . . . peacetime victory is bright," says the report, "but it will not be won easily nor immediately. There should be no mincing of words. The sudden termination of the major

immediate removal of controls will help to get expanded production under way faster, they will be removed. Wherever the removal of controls would bring a chaotic condition or cause bottlenecks, or produce a disruptive scramble for goods, controls will be kept and used. Prices and rents must be held in line until an abundant supply and sharpened competition can operate to prevent ruinous inflationary rises. Wages must also be held in line wherever their increase would cause inflationary prices. At the same time, measures must be taken to oppose the rapid shrinking of purchasing power if business is to reach and hold high levels of production and employment.

MILITARY CONTRACTS: All military contracts are being terminated immediately, except those required for experimental and development purposes and for the maintenance and supply of the armed forces. The War Department is taking immediate action to cut its procurement of aircraft, artillery, ammunition and other weapons by 94 to 100 per cent. The largest continuing item in Army procurement will be in food and this will be cut back as fast as demobilization will permit.

DEMOBILIZATION: Demobilization from the armed services will return at least 7,000,000 men to civilian life within the next year. At present, the Army is demobilizing at the rate of 170,000 per month. Within several months, the rate is expected to reach 500,000. The Army will demobilize on the same basis as formerly, releasing first those men with longest combat service and greatest number of dependents. The Navy plans to demobilize some of its personnel almost immediately. Both services will continue to draft on a reduced basis, some men to replace those of longer service. Congress will decide on peacetime draft policies when the "cessation of hostilities" is declared.

MANPOWER CONTROLS: All controls over manpower are to be removed and the compulsory 48-hour week ended at once. The USES will devote its best efforts to finding jobs for displaced workers and veterans and assisting claimants for unemployment compensation. Unemployment currently is estimated at 1,100,000 persons, representing the total without jobs on a given day, many of them being persons "between jobs." Total unemployment is expected to rise to 5,000,000 or more within three months; perhaps to 8,000,000 before next spring, as those released from war jobs are joined by large numbers of men discharged from the armed services.

DISTRIBUTION, PRICE AND WAGE CONTROLS: Rationing of certain scarce commodities must continue

WPB REVOKES CONTAINER CONTROL ORDERS

Revocation by the War Production Board this week of several hundred control orders which prohibited or regulated the manufacture of many industrial products resulted in the abolition of L-197 (steel shipping drums), L-232 (wooden shipping containers), L-317 (fibre shipping containers), L-336 (paper cups and paper food containers), L-337 (fibre shipping drums), M-290 (containerboard), M-351 (waxed paper) and M-91 (cotton duck).

portion of war contracts will cause an immediate and large dislocation of our economy. Our nation will undergo the shock of considerable, but temporary, unemployment. The severity of this shock is increased by the sudden ending of the war. . . .

MAJOR OBJECTIVES OF RECONVERSION PROGRAM: 1) Jobs for all those willing and able to work; 2) A steadily rising standard of living; 3) Stabilization of the economy to avoid disastrous inflation or deflation; 4) Increased opportunities for farmers and business men.

WARTIME CONTROLS: Wherever

RECONVERSION OUTLOOK AND OF ITS POST-WAR PROGRAM

for a while; restrictions on others will be lifted immediately. As long as some materials and products remain seriously short, price ceilings on those materials and products must be maintained as a barrier against inflation. While price and rent ceilings remain in force, wage stabilization must be continued. Wherever price ceilings will not be endangered, collective bargaining will be restored. Wage and price increases will be allowed to correct sub-standard pay scales, to relieve hardships of individual workers and enterprises and, where necessary, to stimulate production.

TIME REQUIRED FOR RECONVERSION: Some industries, including the processed food industries, will continue operations with little reconversion necessary. While most plant reconversion by other industries can be accomplished within a few months, at least 12 to 18 months may be required to reach the expanded peacetime economy which is needed for full employment. The construction industry will require even longer to organize manpower planning, equipment and supplies to reach the anticipated \$25 billion level necessary for a fully employed economy.

CANCELLED CONTRACTS: The Office of Contract Settlement, set up by Congress, and contracting agencies have long been working on procedures for speedy settlement of contracts. Some 30,000 contractors and their employees have been trained in special courses, and know the settlement methods.

OUTLOOK FOR BASIC MATERIALS: Materials which will continue scarce include rubber, tin, lumber, paper pulp and coal. Crude rubber is expected to remain scarce until damaged plantations can be restored to production. Large-scale supplies of tin from the Far East cannot be expected in less than one year. To encourage increased lumber production, government agencies have started a program dealing with price, wage, equipment and recruitment problems. The paper pulp shortage is not expected to end until Swedish pulp is moving into this country in volume. Coal will probably remain short throughout the winter.

AIDS TO SMALL BUSINESS: Priorities now granted to small business firms will continue in effect until September 30; thereafter, WPB will give special attention to bottlenecks affecting individual small business firms. The Smaller War Plants Corporation has a government priority enabling it to buy surplus equipment and materials for resale to small business, and will aid any small businessman in locating surplus property which he needs. These

aids will be extended to veterans who desire to open a business.

UNEMPLOYMENT COMPENSATION: The Social Security Board reports that 30 million workers will be entitled to unemployment compensation if they lose their jobs. However, there is a sizable group without such protection, including workers in government installations, maritime workers, domestics, agricultural employees and others. There are also roughly 2,500,000 persons employed in small establishments not covered under state unemployment insurance laws. In order to be entitled to unemployment compensation, a worker must have worked for an employer covered by a state unemployment compensation law and have earned enough to qualify; must be unemployed; must be able, willing and available for work and must register for a job with the USES.

REEMPLOYMENT OF VETER-

Revised Priority Setup

Will Eliminate CMP

Issuance of revised Priority Regulations 28 and 29 by WPB in effect eliminates the former wartime priority system, including the Controlled Materials Plan, substituting a new rating system for use during the reconversion period. WPB has also revoked Schedule 15 of Order L-292, which heretofore placed restrictions on the production of rendering equipment.

CMP Regulation 5 and 5A and the P and U orders assigning priorities assistance for maintenance, repair and operating supplies will remain in effect until September 30, when they automatically expire. Ratings will not be given after September 30, under the new rating system, for maintenance, repair or operating supplies.

New Priorities Regulation No. 29 provides for cancellation, effective at once, of all AA priority ratings (including all ratings except the Special "Top Priority," AAA, the new Military MM rating and the new CC rating) on purchase orders that call for delivery after September 30, 1945. AA ratings will still apply to textiles.

The Controlled Materials Plan is revoked effective September 30, 1945, while all allotments of steel, copper and aluminum for the fourth and subsequent quarters are cancelled immediately. Until expiration of the CMP, deliveries of controlled material will continue to be regulated by this plan. CMP inventory limitations, however, along with inventory controls, will be maintained as long as necessary to prevent hoarding or preemption of scarce materials, WPB states.

ANS: In most cases, veterans need only to apply to their former employers, who, in accordance with the Selective Training and Service Act, will reemploy them in their old job, or in a position of like seniority. If any question arises, the veteran can obtain additional information from his local Selective Service Board. The "G. I. Bill of Rights" provides for payment of special readjustment allowances of \$20 per week to unemployed veterans. All unemployed veterans who have completed 90 days of service in the armed forces are entitled to these payments, regardless of whether they ever worked in employment covered by state unemployment insurance laws. Readjustment allowances continue for from 24 to 52 weeks, depending on length of military service.

NEEDS OF LIBERATED AREAS: To preserve peace and order, we must assume our share of responsibility for meeting the needs of the liberated areas. Needs for food, textiles, coal, transportation and machinery will become more urgent as winter approaches. The 1945 European harvest is expected to be 10 to 15 per cent below that of last fall. Millions of Europeans are living on rations that provide less than a bare minimum requirement of 2,000 calories per day.

FOOD AND FARM OUTLOOK: Overall food needs will continue very large. U. S. farmers will need to keep up all-out production in the months ahead. Total food needs during the coming year will probably exceed the supply of meats, fats and oils, sugar and some of the other important food commodities. Good demand for most farm products is assured for some time ahead, and Congressional action provides price supports for many commodities for two years after the final peace. In general, there will be need for abundant farm production in 1946. Before the Secretary of Agriculture announces next year's production goals, he will re-appraise the U. S. and world situations carefully to determine any shifts within the total production pattern which may be needed.

PACKERS TO PACKAGE FRESH MEATS, SAYS MERCHANTISER

Pre-packaged fresh meats will be favored by the packing industry over the frozen commodity, Glen Curtis, former meat merchandiser for A&P and now attached to the Office of the Quartermaster General, told the third quarterly meeting of Operation, Inc., in Chicago recently. He expressed the belief that packers will be in no hurry to convert their facilities to handle frozen meat, particularly since the type of packaging required would be "inimical to the poorer cuts."

It was disclosed at the meeting by H. R. McCleary of the Plioform Division of the Goodyear Tire and Rubber Co., that his firm is designing a machine to wrap fresh cuts of meat with Plioform which will follow the irregular contours of meat.

MANY INDUSTRY SUPPLIERS REPORT RAPID RECONVERSION TO FILL MEAT PLANTS' NEEDS

PACKERS tired of baling wire maintenance, weary of priority procedure and eager for a chance to replace worn equipment and modernize and expand their facilities, will welcome the news that the industry's suppliers, following out well developed plans, are working hard to take care of their needs as rapidly as possible.

Knowing that packers would be eager to learn the effect of the war's end on manufacturers' ability to supply the industry's requirements, THE NATIONAL PROVISIONER asked leading firms in the packinghouse equipment and supply field to indicate what the first 60 to 120 days after V-J day would bring in the way of expanded and improved service to the meat industry.

Realizing also, that packers are keenly interested in new developments that the industry's suppliers have in store for them, the Provisioner asked the group to tell, as definitely as possible, something about the new products they plan to introduce to meat packers.

A surprising number of suppliers told the Provisioner that reconversion holds no terrors for them, that some of their material and labor troubles are already clearing and that they are slashing into their backlogged orders, sometimes on an overtime basis, with determination to put deliveries on a current schedule as soon as possible.

Most of them have new products too—not all of them out of the last development stages—which will enable meat packers to do their production, distribution and merchandising jobs better and more cheaply.

As might be expected, a number of firms are still so hampered with restrictions, lack of materials and labor that they are unable to make a short-term estimate of their ability to manufacture and deliver the products packers want.

Reports from many of the industry's suppliers on their post V-J day situations follow:

THE ADLER CO.: For the past four to six months we have been able to fill the complete demands of the packing industry for stockinette material, giving 30-day delivery on all shipments. We are now ready and willing to provide widths and weights of cotton knit tubing suitable for covering any new products currently being developed by meat packers.

ADVANCED ENGINEERING CORP.: With the return of our veterans, we are installing a complete engineering department to handle all inquiries on refrigeration and cooler construction. This department will make recommendations, quote prices and furnish necessary detailed blue prints

Manufacturers Say They Are Working Hard to Reduce their Order Backlogs; Many Plan to Release New Developments in Near Future

without cost or obligation. New equipment will include a complete line of Gebhardt cold air circulators designed and manufactured exclusively for branch houses and wholesalers; new models 115 and 120 Series which will be used in chill boxes, holding coolers and

general cold storage, and a complete line of Gebhardts for sharp freezers, blast freezers and all applications calling for temperatures as low as -25 degs. We hope to be able to make delivery on our equipment in 10 to 15 days and, in cases of emergency, within 24 hours.

ALLBRIGHT NELL CO.: The Allbright-Nell Co. was completely reconverted many weeks before V-J day and for many months has been producing nearly 200 per cent of prewar volume of machinery and equipment for the meat industry. Further increases in production are in progress.

Facilities acquired for ANCO war contracts, and knowledge of new materials and precision work attained, are now being turned to increased production and improved machinery and equipment for meat packers. A number of new machines will be offered to the trade within a few months.

AMERICAN CAN CO.: The company's 67 plants, now producing containers at the highest rate in history will, with the war's end, divert their output almost immediately into civilian channels. We look forward to an expansion of production that will require employment averaging 20 per cent above the level of normal prewar years. Although some time may elapse before tin shipments can be resumed from the Malay states, it seems likely that the withdrawal of a larger amount of tin reserves now in the stockpile may be permitted. New post-war products, many of them developed for military or lend-lease, will be a factor in larger demand. Canned bacon and other meats, and canned combinations of meats and vegetables, are slated for an important post-war role.

V. D. ANDERSON CO.: Although the firm has a large backlog of business, it has scheduled a production program on its most popular Duo-Expeller model which should bring marked improvement in the deliveries by the first of the year. Whereas deliveries at times have been many months behind orders, it is hoped that the situation will be in much better balance by January 1. Special effort is being devoted to clearing up orders on replacement parts and there has already been marked improvement. It is hoped that parts will be practically on an "off-the-shelf" basis by the first of the year. The firm is working on several new products which

it will eventually offer to the meat packing industry.

ARMSTRONG CORK CO.: Cancellation of war contracts will enable us to make our complete line of low temperature insulations available for commercial sale and contract installation. Total production of Armstrong's corkboard and cork covering can now go into commercial applications. Mineral wool board and Foamglas, both wartime additions to the company's line, will be continued. Every effort is being made to fill insulation orders as soon as possible and material released by cancellation of government contracts will aid in moving shipping dates ahead.

ASSOCIATED BAG & APRON CO.: Realizing that great demand would develop from the packing industry for items made of cotton goods, such as aprons, sleeves, etc., and that packers would not be satisfied with materials that did not fill their needs completely, we planned on new and better items and are ready with these to meet new and more exacting demands. Use of plastic-coated materials will be advantageous in several respects for packinghouse employees: lower prices for aprons, perfect protection and light weight.

BEMIS BRO. BAG CO.: Since government restrictions are still in force on materials used in making cotton, burlap and paper bags, the supply of these goods will not change materially until the regulations are relaxed. We understand some controls will be released with the official arrival of V-J day. This will mean that there will be more goods available for meat, sausage, fertilizer and tankage bags. Goods which would have been used for packing meats for the Army, which are now not required, presumably will be available for civilian use. Stockinette output has been curtailed, but with the reduction in military requirements much yarn and manufacturing capacity can be devoted to its production. The canvas supply situation has already improved; this means that tarpaulins, truck covers, filter cloths, etc. are again available. Several excellent case liners and methods of closing were developed during the war to meet the need for packages which would carry materials safely overseas. Facilities of a plant which Bemis started to make these liners are now available to the meat industry and, no doubt, many uses will be found for case liners.

CARRIER CORP.: Now that V-J is here, Carrier Corp. can give better service to meat packers. Since 1942 Carrier has been building standard refrigeration systems for freezing, marine transportation and cold storage of meat for the Army and Navy. Now that restrictions are removed, the manpower, plant space and raw materials can be used to make prompt deliveries on compressors, condensers and cold diffusers.

CINCINNATI BUTCHERS' SUPPLY CO.: In the few days since V-J day, the employment level in our plant has already increased. We expect that within the next three or four months

there will be a marked increase in the volume of orders filled. We look forward to cutting down the backlog of our orders, which has grown from month to month since early in 1944 until we have not been able to promise deliveries of any of our products under ten to twelve months.

Though we look for an increased volume of business for "Boss" machinery and equipment, especially from those who have deferred buying because deliveries have been so slow, we believe that we will be able to increase further our manpower and obtain raw materials and parts from our suppliers more readily, so that in a few months the time required to fill orders can be cut considerably. We do not look for any marked changes in design or construction of our machinery immediately as improvements have been incorporated right along, even in the strenuous times we have gone through.

CORN PRODUCTS SALES CO.: The corn industry has been having considerable difficulty in obtaining sufficient corn to operate on a full time basis. The bulk of our business with meat packers has been dextrose and at the present time we are hampered by lack of raw material resulting in a backlog of orders on which it will take us some time to catch up. We fear that dextrose will be limited in its distribution in the future as it was in the past until such time as there is a general improvement in the sweetener field.

JOHN J. DUPPS CO.: With our present large backlog of orders it is impossible for us to make any immediate changes in services or our products.

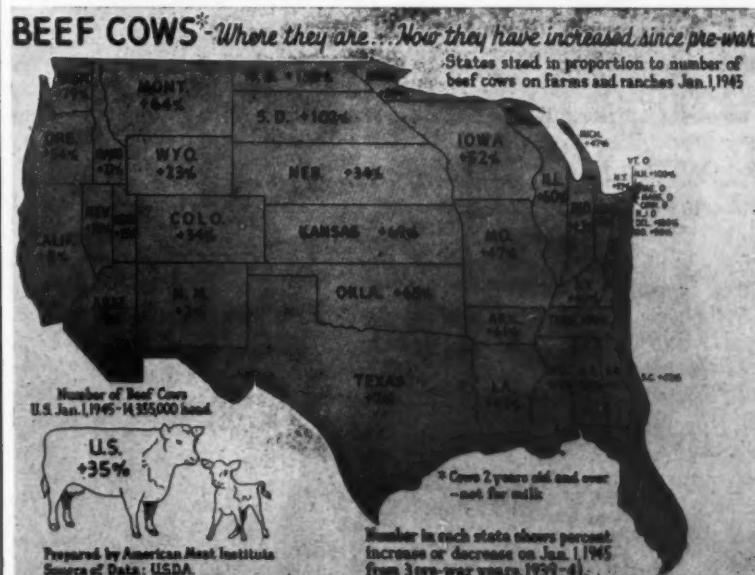
E. I. DUPONT DE NEMOURS &

CO.: Peace brings a substantial reduction in use of cellophane by the armed forces and the amount available for civilian uses, such as packaging of meat products, has been increased. This will be of particular interest in the food industry where transparent packaging promises to be even more popular than it was prewar. Food retailers report war rationing and shortages have made food shoppers very value conscious and anxious to see they are getting a good buy. This has made them anxious to see food products, particularly those of a perishable type, before buying.

ELECTRIC WHEEL CO.: At present we are faced with a manpower shortage and our ability to expand or improve our present services in furnishing caster or warehouse trailers to the packing industry and wheels and axles to manufacturers of packinghouse equipment will depend on how quickly we can procure additional labor. We hope that this period will not be extended and that we can improve services during the next four months.

ENTERPRISE, INC.: Our company has always attempted to maintain complete stocks of supplies and equipment during the war and even at this time is in position to make prompt shipment of a large percentage of the supply items needed in the meat packing industry. Equipment, because of a larger labor supply, is becoming available for more rapid delivery and plants desiring to modernize and replace old and worn equipment can be serviced by us promptly.

FAIRBANKS, MORSE & CO.: V-J Day means we can now furnish our products for peacetime use with prompt-



The map shows how the number of beef cows has increased during the war years. Each state on the map is drawn to proportion to show its importance as to the actual number of beef cows it contains. It might be pointed out, for example, that the 7 per cent increase in the number of beef cows in Texas is considerably greater than a similar 138 per cent increase in North Dakota.



CINNAMON

Cinnamon is one of the earliest known spices. Ever since history was written—in the 27th century B.C. it was used as a tribute to kings. In 1505, the Portuguese discovered the island of Ceylon and occupied the island in 1536 for the sake of the cinnamon alone.

True cinnamon, as we know it today, comes from the bark of the tree *Cinnamomum*, belonging to the laurel family, and grows in Ceylon, China, the East Indies, Southern India, Burma and the Malay Peninsula. The bark is formed into sticks or quills and when dried, with two or more closely rolled together, comes to us as dried cinnamon, which is then ground to a certain fineness. It imparts a pleasing aromatic and delicate sweet flavor, and is of bright light-brown or yellowish color.

There is a great difference in the flavoring power of the various grades of crude cinnamon, as it arrives from the Orient, and these variations in grades render ground cinnamon undependable as a source of uniform flavor.

CREAM OF SPICE CINNAMON

The Stange patented process of natural spice extraction retains *all* the natural delicate flavor of true Cinnamon. The Stange science of seasoning produces new and higher standards of spice flavor, new techniques of blending, and by standardizing the strength, purity and quality of flavor obtained from natural spices and by utilizing *all* of the available flavoring substances, Stange has put FLAVOR CONTROL IN LARGE SCALE PRODUCTION UNDER LABORATORY CONTROL. Cream of Spice (C.O.S.) is nature's best, put in a form most suitable for use in your products.

WM J. STANGE CO.

2530 WEST MONROE STREET • CHICAGO 12, ILLINOIS

Stange's
CREAM OF SPICE
SEASONINGS

ness and precision because the company has no reconversion problem to face. All items manufactured in wartime now revert to peacetime use again without any serious change of production methods. While new products and services developed by research during the war cannot be revealed now, they do include new products and improvements in old in all our lines of manufacture, including scales, pumps, motors, stationary diesel engines, automatic coal stokers and numerous other items.

FORD MOTOR COMPANY: Ford truck production will reach prewar level before the end of 1945. Trucks should be available for meat packers in quantity within three to four months. The improved materials situation since V-J day reduces the possibility of cutbacks in scheduled production.

FREDERICK IRON AND STEEL CO.: While we cannot assess the definite effect of V-J day as yet, we expect to be able to supply centrifugal pumping equipment to the meat packing industry for delivery in approximately 90 days.

C. B. GENTRY CO.: We believe V-J day will have little immediate effect upon the operation of our business since the domestic paprika and chili industry is virtually out of merchandise until the new crop is available in late September or early October. We see little immediate effect on dehydrated onion and garlic products; cutbacks will eventually permit better maintenance of warehouse stocks.

THE GIRDLER CORP.: We are happy in the thought that we will soon be able to return to our prewar standard of service to our customers. With the release of wartime controls and restrictions we should now be able to secure necessary raw materials, motors, etc. which will enable us to make more expeditious deliveries and it will further make it possible for us to proceed with our plans to improve our equipment and widen its use in the packing industry and also in the food processing field.

THE GLOBE CO.: The company is especially proud of its wartime record of helping to keep meat industry plants running under difficult conditions. Our facilities and "know-how"—both of which increased materially during the war—are being concentrated 100 per cent on the job of turning out better equipment with increasing speed.

As the materials and labor situations improve the company will expedite its deliveries to the meat industry. In addition to constant improvements being made in standard items, we have a number of new developments which should please the industry when we release them.

GREAT LAKES STAMP & MFG. CO.: We have been working overtime for many months to keep packers supplied and we will continue to do so in an effort to cut down our back orders. We are proud of the fact that we have filled the industry's branding and mark-

ing needs during the war, often on an emergency basis. We look for material improvement in our production soon. We have several new developments which we believe will interest the industry.

HERCULES POWDER CO.: V-J will have no effect in the next 60 or 120 days on the services or products we supply meat packers.

HOWE ICE MACHINE CO.: Cancellation of our war contracts will enable us to step up production of refrigerating machinery for civilian use. However, we do have a heavy backlog of orders. Expanded production, which will develop as skilled mechanics become available, will make it possible to render better service to packers shortly after the first of the year. We urge packers to take prompt action as regards additions and changes in cooling plant equipment in order to avoid delivery disappointment.

HOY EQUIPMENT CO.: V-J day is a silver lining, bursting through the war clouds. Our chief problems, the shortages of competent help and materi-

als, will be solved. This puts us in a position where we will be able to go full speed ahead with the manufacture of stainless steel ham molds, meat loaf molds and other products, output of which was necessarily limited in wartime. We will soon be able to give the meat industry a line of new products, a number of which are in the development stage at present.

HYSSTER CO.: No product reconversion problems exist in our plants. As builders of industrial lift trucks and tractor winches, the Hyster company will supply civilian needs with the same products it turned out during the war. Because the entire line of Hyster lift trucks, ranging in capacities from 2,000 to 30,000 lbs. are equipped with pneumatic tires, the Army and Navy during the war required almost the entire production of the firm. With the war's end civilian orders are now being booked for fast delivery.

E. G. JAMES CO.: In normal times, as well as during the war, there has always been good demand for used equipment. We anticipate that more speedy deliveries of new equipment will release considerable quantities of used machinery, including such items as meat saws, hog dehairers, large mixers, and aluminum and monel metal kettles. As regards new equipment, there is no doubt that deliveries will be speeded up. Quite a number of our manufacturers have advised us that, due to the present tight labor market and inability to obtain any quicker deliveries on castings, they will not be able to speed their deliveries for some time. We believe bottlenecks of labor and material will be cleared more quickly than they anticipate and that deliveries very shortly will be expedited.

KALAMAZOO VEGETABLE PARCHMENT CO.: We do not expect much change for the balance of the year in our service relations with meat packers. Thanks to top priorities the meat packing industry has had first call on our products. Labor and pulp continue to be critical in our industry. We could use 400 more employees today. Although we have received a little pulp from Sweden, formerly the supplier of nearly half our needs, this source will yield only a trickle for many months. There is a long time lag between the tree and the finished paper. We do expect to reduce this lag, however, and likewise to improve the quality of our products, when our new Canadian pulp mill begins to operate in mid-1946. The situation in labor and critical materials makes the advent of new products uncertain. We feel it is more important to maintain service on needed and proved papers, as it is still nip and tuck to keep up with the demand.

LAYNE & BOWLER, INC.: Our company has no reconversion problem since we have continued to manufacture the very same products throughout the war. At present we are booking orders for civilian use and have a four-month backlog. At least 95 per cent of these orders are for post-war delivery and

How Meat helps restore our convalescent fighters



Major General George C. Marshall, Commander in Chief of the American Expeditionary Forces, stands near his command car in Paris, France, during the final days of the war.



Three Army cooks are reported to have prepared 100,000 meals for the men of the 100th Infantry Division, which is now in combat in the Rhine River area.



One of the ways in which the recovery of these men is being aided is by feeding them generous quantities of meat three times a day. This is not just to spur their appetites, but to give them the protein and vitamins needed to sustain and rebuild the body.



When the body loses protein excessively (as in muscle, nerve fibers and skeleton) it will not be able to repair itself as easily as when it has enough protein (as with stored reserves). The meat is the right kind of protein to build up these losses. It consists of all the essential amino acids which are needed to sustain and rebuild the body.



This emphasizes once again the importance of our age-old saying: meat.



The American Meat Institute, Inc., Chicago, Illinois, is the organization which is responsible for the preparation of this advertisement.



AMERICAN MEAT INSTITUTE
Chicago, Illinois—Headquarters for the Meat Industry

NEW EDUCATIONAL AD

This American Meat Institute advertisement is appearing in 600 newspapers. It has full approval of army.

have no connection with the government. Unfortunately, our deliveries are slow, running about 16 to 18 weeks. This condition will continue for the rest of 1945 and very probably for some time in 1946. We hope to shorten the time required for delivery as the months pass. We now have plans for almost doubling our plant capacity. It is not our intention to manufacture other than our vertical turbine pumps and our water well screens and pipe.

MACK TRUCKS, INC.: Our war production consisted chiefly of standard Mack units; consequently, the recent lifting of restrictions on civilian trucks presents no reconversion problem. Our production for the rest of the year will be at the normal peacetime rate and 1946 is expected to exceed our best pre-war year.

MARLO COIL CO.: Effect of V-J terminations of military production and end of labor shortage will be largely to increase production available for packers, thus shortening deliveries. Post-war plans now implemented entail many new features in our equipment directed toward longer life, better humidities and air distribution to lower packers' shrinkage losses. When present addition of 14,000 sq. ft. floor area is completed, our plant will be in excellent condition to meet any and all requirements of the packing industry.

MONTGOMERY ELEVATOR CO.: Our company has no reconversion problem because our war work was very similar to our regular elevator line. Most of our war work has already been completed and we are, therefore, in a

position to go ahead right now with our regular job of producing elevator equipment on a 100 per cent capacity basis. We already have a rather large backlog of orders which will be reduced as rapidly as possible. We have always specialized in building elevators for the meat packing industry. During the war we kept up our research and development program and we are now prepared to incorporate improvements and refinements in our equipment.

NEKOOSA-EDWARDS PAPER CO.: It is difficult to say much now on the effect of V-J day on our ability to expand services and offer new products to meat packers in the near future. There have been no definite commitments with reference to restrictions on pulp and paper up to the present time.

ORR & SEMBOWER, INC.: We are postponing production on standard line of tubular, tubeless and Scotch marine boilers and are putting our main efforts on Powermaster steam generating unit. This is a completely engineered, "packaged" type unit for steam generation. The firm is not willing to hold down to 60-day delivery at this point, but can safely promise 90 or 120-day delivery. The Powermaster is shipped complete, ready to install, and can be hooked up in a matter of hours so it is ready to go. O & S offers complete engineering service from surveying the plant needs to installation and service.

PETERS MACHINERY CO.: V-J has affected most of our war contracts, although, as yet, not all of them. At present we are converting most of our capacity over to manufacture of our

standard machines for packaging lard and shortening in cartons and within the next 60 to 120 days we anticipate shipping a number of machines that have had to wait because of high priority critical war work. It will not be long now until we can again supply our many meat packer friends with the equipment they require and give them the best service possible.

PICK MANUFACTURING CO.: Prompt conversion of our facilities will enable us to go into immediate production of new Pick instantaneous steam injection water heater in all sizes from 10 g.p.m. to 200 g.p.m. capacity. We stand ready to serve adequately the meat industry's water heating needs without red tape or delay.

PRESSTITE ENGINEERING CO.: V-J day has expanded our ability to offer our products to meat packers inasmuch as such products were continuously manufactured during the war to meet the needs of the Army and Navy. For instance, the manufacture of Enamelite, asphaltic mastic compound used as adhesive cement to set insulation to the walls of refrigerated rooms and as a waterproof finish, continued throughout the war. In addition to rust preventive compounds for metal surfaces, and oil and chemical resistant coatings for wood and metal tanks, we have developed many other sealing compounds and coating materials to meet a wide variety of specialized needs, many of which will have definite use in the meat industry.

REYNOLDS ELECTRIC CO.: Within the next two or three months we can get into volume production again for the first time in over three years. We will be able to incorporate the improved features our engineers have developed and tested in military service. Meat packers won't have to wait much longer to get all of the RECO products they want.

A. K. ROBINS & CO., INC.: While we have a backlog of orders to be completed, we can accept orders for certain items of our manufacture at this time for reasonably short delivery. We shall continue doing our best to take care of any business with which we may be favored, delivery date depending on nature of items to be manufactured.

RICHARD A. SIMMONDS (Canine Nutritionist): Wartime scarcities of usual materials used in dog food manufacturing necessitated experimentation with new ingredients and methods of processing. Post-war dog foods will reflect this war-induced research in improved biological values; flavor, appearance, texture and odor. This information is now available to a limited number of manufacturers of canned dog food, dog biscuits or the new pasteurized meat loaf type dog food.

JOSEPH T. RYERSON & SON, INC.: WPB has "open-ended" stainless steel, which means that this material should be available to manufacturers of packinghouse equipment, without restrictions, from stock carried by warehouses and other sources.

POOR TAKEOFF RUINING THOUSANDS OF HIDES

Thousands of cattle hides which tanners of the United States require for producing military and civilian shoe leather are being damaged so badly during the skinning process that they are practically useless for making leather, according to the National Live Stock Loss Prevention Board. While tanners acknowledge that manpower shortage is one of the prime reasons for inferior takeoff and quality, they say that almost no justification can be found for the condition of some lots emanating from small packing plants. Gross carelessness can be the only excuse for the condition of many of the hides that tanners are receiving.

The photograph shows a cattle hide ruined by improper knife work in the meat plant.

This economic waste not only destroys valuable raw material for the manufacture of military shoes and equipment, but also reduces the amount of leather which can be given to shoe manufacturers making civilian shoes. Shoe rationing must inevitably continue until leather supplies are adequate for civilian needs and that day will be hastened if the tanner is provided with a greater amount of usable raw material.



H. P. SMITH PAPER CO.: Fortunately, our customers in the meat packing industry did not suffer through shortages either in supplies or service during the war. That was due largely to the fact that we confined our wartime efforts almost exclusively to the packing plant field. In the post-war period packers will get the same 100 percent service of the past plus many additional advantages.

We have greatly expanded equipment and production facilities, for one thing. Also, during the war, in conjunction with our research department, we were forced into many new types of endeavor, such as laminating cellophane, acetates, foil and cloth, etc. We believe many of these new products can and will fit admirably into the peacetime packaging plans of almost all packers. We invite packers to consult our research department on reconversion packaging problems at an early date.

JOHN E. SMITH'S SONS CO.: The first effect of V-J day on our business was the termination of a great many government contracts. This has enabled us to employ our whole force of men and all of our equipment on our regular line of sausage machinery. We also have been able to hire some good mechanics since V-J day, which will greatly increase our production and will enable us to put into production machines that we were unable to make during the war because of the shortage of help and materials. We also expect, within the next few weeks, that the material situation will ease up greatly and the overall effect will be that we will be able to give packers and sausage manufacturers much better service on our complete line of equipment.

The war never interfered with our efforts to improve our complete line of machinery, and since the war started we have made some very valuable improvements on our equipment which have enabled us to keep our products most modern in every respect.

STEELCOTE MANUFACTURING CO.: We have no reconversion problems in the paint manufacturing business. The same machinery and equipment that carried us through the war is ready now to go full blast turning out peacetime industrial paints. Our plant capacity has, however, more than doubled in the last four years. We expect that WPB will lift immediately almost all restrictions that affect us. With increased capacity and a free flow of raw supplies, which may be in effect within 60 to 90 days, we should be able to satisfy the pent-up accumulated demand of our industrial trade, of which the packhouse industry is no small part.

SUTHERLAND PAPER CO.: This company is carrying out an expansion program under which new buildings, new equipment and other facilities are being added which will enable us to improve on the service we have offered our customers in the past. It is difficult to say what new products we can offer in the near future. Most of our production for packers is made to individual specifications; our great di-

versity has always enabled us to make almost any kind of practical paper package. We have been fully aware of developments in the pre-packaged meat and frozen meat fields, and we are prepared to work with packers along those lines. We intend to stay on top of every development as the supply of labor, raw materials and goods loosens up.

TEXAS MANUFACTURING CO.: Since V-J day we have begun an expansion program which will bring our production of butcher blocks to an immediate peak; we will never again have to back order our "Tuk Away" butcher blocks. The packer can expect prompt shipments from now on. We can deliver now all sizes from the baby block of 4½-in. diameter to the 18½-in. all purpose size. We are beginning production of regulation size blocks from 24 to 42 in. diameter and can promise shipment on any reasonable size orders within two weeks.

TOLEDO SCALE CO.: One week after the end of the war finds us in the best shape in our history to serve the meat packing industry with weighing equipment and maintenance service. We have no reconversion problem, as our principal war job was the building of industrial scales for all kinds of war plants, including meat packing establishments. In addition we were

AGENCIES CONSOLIDATED IN NEW USDA REORGANIZATION

Harry E. Reed has been named director of the livestock branch of the new Production and Marketing Administration of the U. S. Department of Agriculture, established this week by the Secretary of Agriculture. Into the new administration are consolidated more than a dozen offices and other agencies of the department. Secretary Clinton Anderson has designated Under Secretary of Agriculture John B. Hutton to serve as administrator of the new division.

W. H. Jasspon has been named director of the fats and oils branch of the administration, while P. C. Stark will direct the food distribution programs branch, F. B. Northrup the materials and equipment branch, H. B. McGrew the shipping and storage branch, and W. C. Crow the marketing facilities branch. Among the agencies consolidated into the new administration are the Office of Supply, the Office of Marketing Services and the Agricultural Adjustment Agency.

It is understood that Mr. Reed will have four assistant directors. S. R. Newell will handle administrative work for the livestock branch; Murray T. Morgan will handle buying and selling, War Meat Board and related functions; Preston Richards will handle livestock production and supplies and related activities and Dr. A. R. Miller will be in charge of the branch's regulatory activities, including the Packers and Stockyards Act and the Meat Inspection Act.

called on for a considerable variety of special engineering applications of force measuring principles and a good deal of special contract precision work. From all of this we gained a wealth of experience which will go into production of our post-war line. We felt we knew a lot about accurate weight control before the war, but we probably learned more during our five war years than in any similar period before. Our problem is materials and we have been planning ahead on that for many months. V-J cancellations simply mean that we are now in A-1 shape to handle all our civilian orders. Everything is "all clear" here.

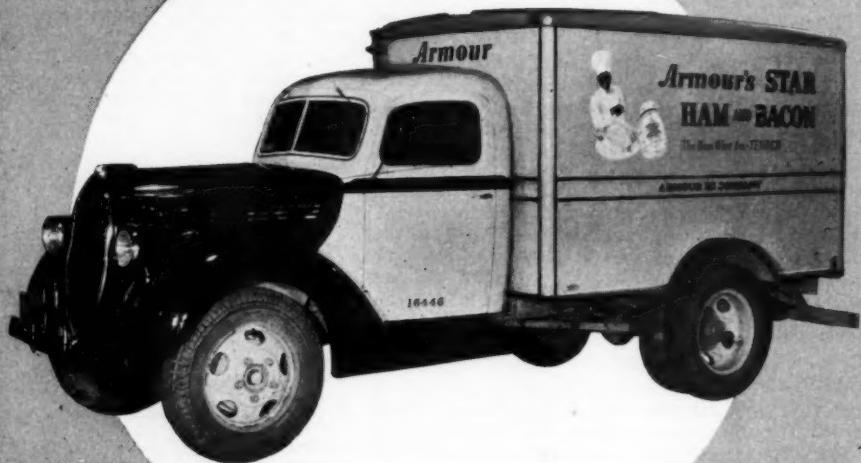
UNIVERSAL ZONOLITE INSULATION CO.: We are in a position immediately to expand our services to full production of Zonolite insulating products. Relative to the cold storage and refrigeration field, this pertains particularly to Zonolite aggregate for light weight insulating concrete floors and to granular fill insulation.

U. S. THERMO CONTROL CO.: Reduction in Army demand on our facilities makes it possible for us to swing immediately into production of truck refrigeration units for civilian use. In addition to our standard automatic Thermo King unit, we will have a deluxe, large capacity, fully automatic model for semi-trailers. To fill a gap in our line we will also have a light weight automatic unit for straight trucks with sufficient head room over the cab to accommodate the unit. Several important features have been added to the new models to make them more efficient, lighter in weight and more attractive in appearance. On some models we will be able to deliver within 90 days and on others we will make delivery in the spring of 1946.

VIKING PUMP CO.: There is no material change anticipated during the reconversion period. The war product of the firm has been primarily rotary pumps similar to those built for regular peacetime service. The backlog of essential civilian and industrial orders makes the reconversion problem at Viking one of production only. For the present we anticipate no letup in production schedules and will work 55 hours a week to catch up on our backlog. The situation should ease in 10 to 12 weeks depending on our ability to obtain castings from our foundries.

WESTINGHOUSE ELECTRIC & MFG. CO.: Termination of war contracts places us in a position at once to serve more adequately the food industry in general and the meat packers in particular. Shipment of synchronous motors and controls has improved and distribution apparatus required to relieve overloaded condition of present plants will be available on more reasonable delivery. New products will include high frequency oscillators for dielectric heating which are now available for prompt shipment. Other electronic devices, including adjustable speed electronic motor drives, are also available.

(Continued on page 29.)



DELIVER YOUR MEAT IN FIRST-CLASS CONDITION



When you install Kold-Hold refrigeration in your trucks, you will be able to deliver meat to the retailer in precisely the condition it was when it left your own cooler room. It will look just as fresh (no loss of bloom). It will weigh just as much (no shrinkage, no necessity for trimming).

In addition to this, Kold-Hold refrigeration requires less space inside the truck body which means you can carry a greater pay load and keep that load at specified temperature on longer runs.

If the truck returns to your plant with part of the load undelivered, you don't have to unload it and load it again next morning. Leave it in the truck. It will be just as fresh as if you kept it overnight in your cooler room.

Ask Kold-Hold engineers for their suggestions.

KOLD-HOLD

KOLD-HOLD MANUFACTURING CO.

429 N. Grand Avenue
LANSING 4, MICHIGAN

Up and down the MEAT TRAIL

Personalities and Events of the Week

• The sausage committee of the American Meat Institute will hold its annual outing at the Navajo Fields Country Club, near Blue Island, Ill., on Friday, August 31. The day's activities will begin around 10 a.m. and will include golf and a dinner. Members of the AMI casing committee will also participate in the outing. L. O. Alkire is chairman of the sausage committee.

• The removal of slaughtering restrictions and revision of price schedules for a normal profit for meat producers would eliminate the black market in Philadelphia within 48 hours, Arthur E. Dennis, counsel for the Eastern Pennsylvania Slaughterers' Association, declared recently.

• Samuel Plaut, 352 Johnson ave., Brooklyn, N. Y., for many years in the cattle and meat packing industry, and president of the Eastern States Independent Slaughterers and Meat Packers, Inc., announced that he is organizing a committee on personnel and placement to assist war veterans seeking positions in the meat and cattle field. Among the persons invited to serve on the committee are Edward

Carroll, Penn Abattoir Co.; Joseph Bel-sky, vice president, Amalgamated Meat Cutters and Butcher Workmen of North America; C. J. Sullivan, Van Iderstine Co.; Isidore Present, president, Federation of Kosher Butchers; Leighton Boyce and Joseph O'Brien, Kern's Commission Co.; Anthony Lester, Packing House Workers Union, Local No. 5, and Joseph W. Blumberg, D. Blumberg & Son.

• John Lawrence, member of the firm of Zimmerman, Alderson & Carr, brokers in vegetable oils and animal fats, was drowned last weekend while swimming near Sikeston, Mo. Lawrence was manager of the firm's Memphis, Tenn., office and was returning to his home after a stay in Chicago. Funeral services were held on August 21 with burial in Paris, Tex.

• A. J. Mashak, accounting department, John Morrell & Co., Ottumwa, Ia., visited at the New York and Brooklyn plants of the company last week.

• G. H. Garrity, office manager, Cudahy Packing Co., New York, is spending a short vacation in Massachusetts.

• Cattlemen in Oklahoma are almost unanimous in the belief that all rationing of beef should be lifted immediately, Joe C. Scott, president of the board of agriculture, wired Clinton Anderson, Secretary of Agriculture, on

August 17. Scott maintained that such a move would ease the demand for protein feeds and enable cattlemen to sell all of their finished cattle without delay, making for more orderly marketing.

• Frank B. Dunford, sr., 78, for 41 years associated with Kingan & Co., Richmond, Va., died recently in a local hospital. At the time of his retirement five years ago he was office manager for the company.

• Capt. C. Oscar Schmidt, jr., who was called into service on November 26, 1940, as captain in the Ordnance Department, U. S. Army, was granted a terminal leave from his military duties on July 1 and will be permanently relieved October 7, 1945. Capt. Schmidt has taken over the management of the factory of The Cincinnati Butchers' Supply Co., Cincinnati, to speed up production, supervise purchases and collaborate on new machines and developments.


CAPT. SCHMIDT
vice president. He continued as a director and vice president and head of the company's beef division until his death, becoming nationally known in the packing and livestock industry as an authority on the beef business. He was a regent of Creighton University and past president and long-time member of the board of directors of Ak-sar-ben, an organization of Nebrascans devoted to the progress of that state.

Diesing is survived by his widow, Kathryn; his daughters, Kathleen of Omaha and Mrs. John H. Gately of Chicago; his sons, Gordon and John of Omaha, Pvt. William of Camp Crowder, Mo., and Lt. James with the 7th Army in Germany; a brother and two sisters. The funeral was held from St. Cecilia's Cathedral, Omaha, on August 20.

On August 21, the Cudahy Packing Co. announced the appointment of Hugo Wesin as head of its beef division, succeeding Mr. Diesing.

Wesin, who started with Cudahy in the South Omaha office in 1907, has been with the company continuously since that time. Virtually all of his service has been in the beef division and as Diesing's assistant for many years he is widely known throughout the Cudahy organization and in the packing industry generally. He assumed his new duties on August 20.

• Harry Sparks, H. L. Sparks & Co., National Stock Yards, Ill., and Mrs. Sparks are enjoying a short vacation at French Lick, Ind. They also plan to visit Mr. Sparks' mother at Louisville, Ky.

• Carter Jenkins, OPA director at Springfield, Ill., announced recently the entry of permanent injunctions against two slaughterers and the filing of a suit for injunction against a third, in cases resulting from the district's current food enforcement drive.

• The victory garden raised by Henry Gruenberg, Springfield, Ill., representative of the Mayrose Packing Co., and Mrs. Gruenberg won for them the first prize of a \$25 war bond offered by a local newspaper. Gruenberg turned the bond over to a church group on whose property the garden is located.

• William Norman Walpole, 71, retired meat processor of Los Angeles, died on August 15. Funeral services were held on August 20.

• Howard G. Ziegler, president of the Pittsburgh, Pa., Association of Hotel & Restaurant Meat Purveyors, believes the coming of peace justifies a moderately hopeful outlook on the meat situation. "Our field is waiting," he said, "to see what the producers and processors do."

• Articles of incorporation for Central California Livestock Inc., Fresno, Calif.,

Wm. Diesing, Cudahy Beef Division Manager, Passes

William Diesing, 66, manager of the beef division of The Cudahy Packing Co., died in St. Joseph's hospital, Omaha, on August 18. He had been in ill health for some time and was confined to the hospital for more than a month.

Diesing started his career in the packing industry in 1894 as a messenger boy in the Cudahy office at South Omaha, then the headquarters of the company, serving continuously with the organization for 51 years.

In 1911 he went to Chicago as assistant manager in the beef division when the Cudahy headquarters was moved there and in 1916 returned to Omaha when the beef division was transferred back to that point and made manager of the division. He was elected a director of the company in 1923 and three years later became a



WM. DIESING

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In 1911 he went to Chicago as assistant manager in the beef division when the Cudahy headquarters was moved there and in 1916 returned to Omaha when the beef division was transferred back to that point and made manager of the division. He was elected a director of the company in 1923 and three years later became a

have been filed with county officials. Directors include M. Leonard Machlin, former owner of the Machlin Meat Packing Co.; Hilliard R. Giffin and L. L. Carruth. Authorized capital stock is 5,000 shares with a \$100 par value.

• L. L. Rummell, public relations director of the Kroger Grocery & Baking Co., Cincinnati, discussed postwar production and marketing of farm products August 21 before a rural Methodist group in Williamsport, Pa.

• The Meuser-Imhoff Packing Co., Columbus, Ohio, has been granted a charter of incorporation with an authorized capital of 1,000 shares of no par value common stock. Incorporators include Ruth T. Wetzel, Edith McNaughton and George H. Chamblin.

• Jack Krey, vice president, Krey Packing Co., St. Louis, Mo., and Mrs. Krey are taking a three-week trip through the Midwest, visiting packer friends en route.

• Roger W. Wahl, pharmacist's mate first class, was a member of the crew of the minesweeper YMS-39, sunk recently off the coast of Borneo. He escaped without injury. Wahl was employed by the Rath Packing Co., Waterloo, Ia., before entering the service in July, 1941.

• G. B. Thorne, vice president of Wilson & Co., was a member of a special committee whose recommendations on organization of the Department of Agriculture were employed by Secretary

Breese Heads New Meat Firm at Fremont, Neb.

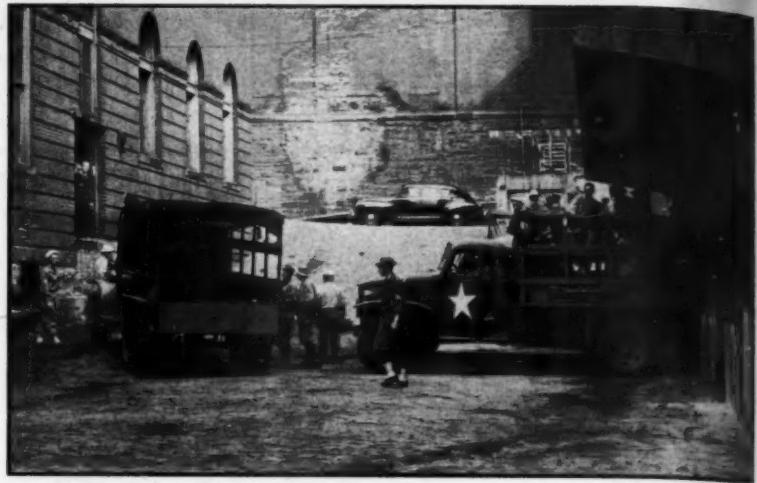
Don W. Breese, manager of the beef, veal and lamb division of John Morrell & Co., Sioux Falls, S. D., for the past several years, will serve as president and general manager of the Fremont Packing Co., a corporation being formed to build and operate a new meat processing plant just outside the city limits of Fremont, Neb., it is announced.

Incorporators of the new plant include: A. C. Sidner, Lester A. Walker, J. D. Milliken, Arthur Baldwin, C. J. Reynolds and G. W. Howard, all of Fremont, and Louis Dinklage, Wisner, Neb. The company will begin operations with a paid-up capital of \$250,000 and will have an authorized capital of \$400,000. A loan of \$150,000 is being sought from the Reconstruction Finance Corporation.

Plans for a \$250,000 plant are now being prepared by architects and a contract for construction is expected to be let soon. The unit will employ a minimum of 250 persons and will be equipped to process 600 cattle, 400 calves, 1,800 hogs and 1,800 sheep weekly, it is reported.



D. W. BREESE



ARMY REMOVES UNSPOILED MEAT DURING STRIKE

Scene as MPs prepared to transfer 700,000 lbs. of meat from the Fried & Reinman Packing Co. plant in Pittsburgh, Pa., to cold storage plants during a recent strike affecting the plant. Army officers said that because of the tieup (now ended) 27,000 lbs. of meat spoiled in company plants.

of Agriculture Clinton Anderson in establishing the new Production and Marketing Administration in the department.

• In a treble damage action instituted on August 11 at Providence, R. I., the OPA asked damages totaling \$7,089.81 against Walter Stachurski, a slaughterer, doing business as Walter's Market. He was charged with making over-ceiling sales amounting to \$2,363.27.

• At a special meeting of the stockholders of the Spencer Packing Co., Spencer, Ia., the corporation was dissolved by unanimous vote, according to a published announcement signed by C. C. Buhler, president, and J. R. Fredrickson, secretary.

• Henry E. Coken, 32, a packer for the Harrisburg, Pa., unit of Swift & Company for the past 15 years, died at his home on August 18 after a short illness.

• At the request of Gov. R. J. Williams of South Carolina, OPA recently agreed to release salt meat emergency reserve supplies to seven South Carolina cities.

• A new garage building is being erected at the plant of the California Rendering Co., 4133 E. Bandini blvd., Los Angeles. The unit will cover an area of 35 by 50 ft. and will cost \$10,600, it is stated.

• John D. Goldsmith, formerly purchasing agent for the Chas. Sucher Packing Co., Dayton, Ohio, is now associated with J. Emmett Grant, real estate broker, 6207 Biscayne blvd., Miami 38, Fla., and would be pleased to hear from his many friends in the meat industry.

• The Spencer Rendering Works, Spencer, Ia., destroyed by fire last winter, is now back in operation, Milton Henrick, owner, announced. A new plant has been constructed and all new equipment installed.

• The H. A. Smith Packing Co. plant at Port Huron, Mich., has been author-

ized to start unlimited slaughter of beef and veal, Carl H. Lasher, plant manager, said on August 11.

• OPA recently granted permits to three companies in the Portsmouth, Va., area to slaughter increased quantities of beef, veal and pork. Those authorized were Gibson J. Price, Suffolk; R. F. Trant, Princess Anne Produce Co., Princess Anne county, and P. D. Gwalley, Suffolk.

• Ben W. Campton, managing director, Meat Packers, Inc., Los Angeles, was in San Diego on a business trip August 17 to 20.

• The California Meat Co., 3301 E. Vernon ave., Vernon, Calif., has installed a new freezer at a cost of \$7,500.

• W. J. Meyer, W. J. Meyer & Co., Pittsburgh, is fishing for pike, pickerel and muskies for two weeks at North Bay, Ontario, Canada, while his partner, Albert J. Best, handles company business.

• W. G. Gaches has opened a meat jobbing business on River ave., North Side, Pittsburgh, Pa. He was formerly affiliated with Oscar Mayer & Co.

• Construction work is in progress on a 74 by 100 ft. concrete base and floor building for the Lord Packing Co., Belle Glade, Fla., connecting space between the Lord and the Harold Rabin establishments. The Rabin firm will operate both plants.

• Building permit calling for construction of an addition to its new packinghouse and cooling plant has been granted to the E. H. Borchardt Co., Belle Glade, Fla.

• The plant of the Cauley Packing Co. near Waycross, Ga., was heavily damaged in a recent fire.

• Property has been acquired adjacent to the Union stockyards, Pine Bluff, Ark., and a new meat packing plant will be erected there as soon as materials are available, according to an

How Patapar protects MEAT

As a packaging material, Patapar* Vegetable Parchment has these definite qualities to help keep meat fresh and appetizing.

WET-STRENGTH — Patapar is never afraid of moisture. It is strong when wet — strong when boiled.

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Many users of Patapar include this nationally advertised Keymark on their printed wrappers as a symbol of protection.



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nouncement by Paul Finkbeiner. Estimated cost of the unit runs from \$250,000 to \$300,000.

● Fire which swept the Caldwell, Idaho, stockyards this month resulted in damage estimated at \$150,000. The loss is partially covered by insurance.

● Augustus Sims, 55, an employee of the C. A. Burnette Packing Co., Chicago, was fatally injured by an elevator at the plant on August 22.

● The 25 mess halls of the Ft. Lewis, Wash., medical training section recently collected a full tank car of waste fats in connection with the grease salvage effort.

● Charles D. Mize, 40, wholesale meat dealer of Jacksonville, Fla., died in a

local hospital on August 14 following a cerebral hemorrhage. A native of Americus, Ga., he was active in business in Waycross, Ga., before going to Jacksonville eight years ago.

● Ernest V. D. Sullivan, 53, Philadelphia, president and director of the Quaker City Cold Storage Co., the Camden Refrigeration and Terminal companies and other business enterprises, died in Atlantic City hospital on August 15 as the result of a fractured skull sustained in a fall at the Seaview country club, Absecon, N. J.

● A. J. Schlinkert has been named assistant director of the meat merchandising department of Kroger Grocery & Baking Co., Cincinnati, as part of a

postwar "streamlining" revision of the company's personnel announced by C. M. Robertson, president. Newly appointed Kroger meat merchandising managers include August Keseler, beef, veal and lamb; G. D. Gillespie, pork and provisions, and Howard A. Gifford, manager of merchandising methods.

● First Lieut. John M. Crowley, son of J. L. Crowley, general manager of the Albert Lea, Minn., plant of Wilson & Co., is back in the U. S. on 30 days' leave after more than a year flying

a B-24 Liberator bomber on 44 missions with the Tenth Air Force, operating in the China-Burma-India theater. Lieut. Crowley wears the Distinguished Flying Cross, the Air Medal with two oak leaf clusters, the Asiatic-Pacific campaign ribbon with three battle stars and a Presidential citation which was awarded to his group.

● In U. S. district court at Cincinnati, Ohio, on August 17, John H. Drufel, U. S. district judge, granted a preliminary injunction against David Bowman, Manchester, Ohio, slaughterer, enjoining him from slaughtering livestock until he files monthly reports and complies with OPA's request for records.

● A cold storage meat locker department including 250 lockers is being installed in the basement of Pigg's Market, Oakdale, Calif., Coy Pigg, proprietor, announced.

● On a plea of guilty, Albert L. Harman, 47, Port Angeles, Wash., was fined \$1,000 and court costs on three counts in an indictment concerning violations of OPA meat regulations, including slaughtering without a quota, selling ungraded meat and charging over-ceiling prices.

● J. L. Alderman, sales representative of the Rath Packing Co., Waterloo, Ia., has been named a member of the price panel of the Waterloo ration board.



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V.J HOLIDAY BROUGHT 18 PER CENT CUT IN F. I. MEAT OUTPUT

Due to the end of the war and the subsequent two-day victory holiday, slaughter of livestock and meat production in federally inspected plants was reduced 18 per cent during the week ended August 18. The total output of inspected meat for the week, according to the War Meat Board estimate, was 208,000,000 lbs. This compares with 265,000,000 lbs. for the preceding week and 301,000,000 lbs. for the corresponding week last year.

Total cattle slaughter under federal inspection last week was estimated by the War Meat Board at 222,000 head, 61,000 fewer than a week earlier and 79,000 fewer than a year earlier. Inspected output of beef for the week ended August 18 was calculated at 109,000,000 lbs., 31,000,000 lbs. less than a week earlier and 26,000,000 lbs. less than in 1944.

Inspected calf slaughter for the week was estimated at 121,000 head. This was a decrease of 9,000 head from the level of the preceding week and 43,000 fewer than in the corresponding week last year. Last week's production of inspected veal was estimated at 16,000,000 lbs. compared with 17,000,000 lbs. a week earlier and 22,000,000 lbs. a year ago.

Inspected sheep slaughter for the week ended August 18 was estimated at 281,000 head compared with 314,000 for the preceding week and 409,000 in the same week last year. Inspected output of lamb and mutton for the week was estimated at 12,000,000 lbs., 1,000,000 lbs. less than a week earlier and 4,000,000 lbs. less than a year earlier.

Last week's slaughter of hogs under federal inspection was estimated at 415,000 head. This was 94,000 head fewer than in the preceding week and 493,000 (54 per cent) fewer than a year earlier. Pork production for the week was figured at 71,000,000 lbs., 14,000,000 less than the preceding week and 57,000,000 lbs. (45 per cent) under the 1944 level.

EMPA Asks Hog Ceiling Enforcement and Slash in Beef Ration Values

Following a meeting of the Eastern Meat Packers Association in New York last week, Hugo Slotkin, president of the group, protested to George Moncharsh, chief enforcement officer of OPA, "against the failure of enforcement officials to prevent widespread violation of the hog ceiling order in the purchase of hogs."

Mr. Slotkin said that the association views the evil as flagrant and nationwide, "yet so far as we can observe nothing is being done to stop it."

The association also is conveying to the Secretary of Agriculture the group's belief that his plans for liquidating the extremely large supply of beef cattle will be expedited by greatly reducing or cancelling ration points on beef and at least temporarily removing the set-aside on beef.

It is being pointed out to Secretary Anderson that the volume of cows and other beef cattle likely to be available in coming weeks will be so large that it will be very serious to have the channels of civilian distribution blocked by ration points or by set-aside requirements above the absolute military needs.

"Emergency action is required," the

association members declared in a resolution authorizing the representations to Secretary Anderson. "While the supply of pork will be less abundant, there are valid reasons, including the black market, for also eliminating the set-aside on pork or reducing it to the lowest practicable point at the earliest date."

CCC SELLING S.P. HAMS

Offerings were closed on August 24 on 44,417 lbs. of S. P. skinned hams (off condition) which were offered on a negotiated sales basis to federally inspected packers in the St. Louis area by the Commodity Credit Corporation.

No other lard processing method approaches the speed, cleanliness, and uniform top-quality production as Votator! The model illustrated has a capacity of 9,000 to 10,000 pounds per hour... smaller size produces 3,000 pounds per hour. Votator's completely closed system chills, aerates, and plasticizes in one quick, continuous operation, producing snowy-white lard of uniform creamy texture, completely free from graininess. Greater eye appeal and better keeping quality justify better prices. Write to The Girdler Corporation, Votator Div., Dept. NP2-2, Louisville 1, Kentucky.

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in design for selling and
quality appearance...lifts
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between your plant and the consumer?**

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Output of Processed Meats Still Heavy Despite Small Kill

JULY marked another month of heavy production of processed meats, but with the war at an end it is expected that output of many items will recede to more normal levels in months to come. Figures for the most recent month reveal that sausage and canned meat output maintained wide margins over last year, even though slaughter of all meat animals was sharply under that for the corresponding period.

Approximately 10,000,000 lbs. more of canned items were processed during July than for the same month of 1944. The leader in the canned items was again the pork meats, with 77,818,000 lbs. made against 72,563,000 lbs. a year earlier. Output of miscellaneous items was in second place and other meats canned were heavier than a year ago except in the case of canned sausage, which was down about 10,000,000 lbs. Total output for the month was 162,155,000 lbs. against 152,057,000 lbs. a year earlier.

Total sausage make was also greater than in July last year, due mostly to a sharp increase in output of fresh product. This total for the month was 41,106,000 lbs. against only 29,714,000 lbs. a year ago. Smoked and/or cooked output was 90,525,000 lbs., little changed from the 91,306,000 lbs. made during July, 1944. Slightly less dry sausage

MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION				
	July, 1945 lbs.	July, 1944 lbs.	7 mos. 1945 lbs.	7 mos. 1944 lbs.
Meat placed in cure—				
Beef	8,032,000	10,512,000	54,089,000	68,305,000
Pork	177,384,000	290,507,000	1,456,141,000	2,451,032,000
Smoked and/or dried—				
Beef	2,468,000	5,091,000	25,385,000	33,023,000
Pork	126,032,000	208,388,000	932,406,000	1,459,633,000
Sausage—				
Fresh (finished)	41,106,000	29,714,000	307,138,000	229,283,000
Smoked and/or cooked	90,525,000	91,306,000	619,600,000	549,340,000
To be dried or semi-dried	10,766,000	13,214,000	76,207,000	75,411,000
Total sausage	142,397,000	134,234,000	1,002,040,000	854,034,000
Loaf, head cheese, chili con carne, jellied products, etc.	20,777,000	17,581,000	144,919,000	112,063,000
Bacon (sliced)	29,201,000	53,176,000	217,035,000	335,892,000
Cooked meat—				
Beef	2,094,000	2,467,000	17,132,000	18,426,000
Pork	24,419,000	44,233,000	183,978,000	320,680,000
Canned meat and meat food products—				
Beef	17,837,000	10,817,000	146,172,000	92,654,000
Pork	77,818,000	72,563,000	562,495,000	535,602,000
Sausage	9,300,000	19,588,000	106,395,000	134,676,000
Soup	11,806,000	4,935,000	190,382,000	194,289,000
All other	45,384,000	44,154,000	401,069,000	315,547,000
Total canned meat	162,155,000	152,057,000	1,406,406,000	1,272,558,000
Lard—rendered, refined	177,716,000	288,648,000	1,309,320,000	2,615,240,000
Pork fat—rendered, refined	18,072,000	25,198,000	106,334,000	243,681,000
Oleo stock	10,641,000	8,111,000	83,366,000	84,662,000
Edible tallow	8,317,000	5,146,000	66,342,000	54,045,000
Compound containing animal fat	24,852,000	16,662,000	157,582,000	114,937,000
Oleomargarine containing animal fat	3,437,000	3,319,000	31,064,000	35,510,000
Miscellaneous	6,210,000	6,978,000	82,409,000	39,880,000
Total	939,204,000	1,272,303,000	7,226,599,000	10,091,955,000

*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

was made. All sausage output was 142,397,000 lbs. compared with 134,234,000 lbs. a year earlier.

Extremely light slaughter of hogs held sliced bacon volume down to 29,201,000 lbs. compared with 53,176,000 lbs. last year. Production of loaves for the month at 20,777,000 lbs. was about 3,000,000 lbs. above July, 1944.

Meat Controls Relaxed

(Continued from page 10.)

Barzynski, commanding general, emphasized that the depot will continue to procure vast amounts of non-perishable foods and other supplies in keeping with the present strength of the armed forces. About \$70,000,000 of the total contract terminations to August 17 represents reduction in combat ration procurement.

The situation with respect to export demand for U. S. meat, some of which will undoubtedly be required for feeding war-devastated countries, is far from clear, but it is apparent that the subject is a political "hot potato." President Truman this week directed the immediate termination of the entire lend-lease program. His order halted operations under any outstanding contracts and the distribution of any stock piles overseas, as well as any future lend-lease commitments.

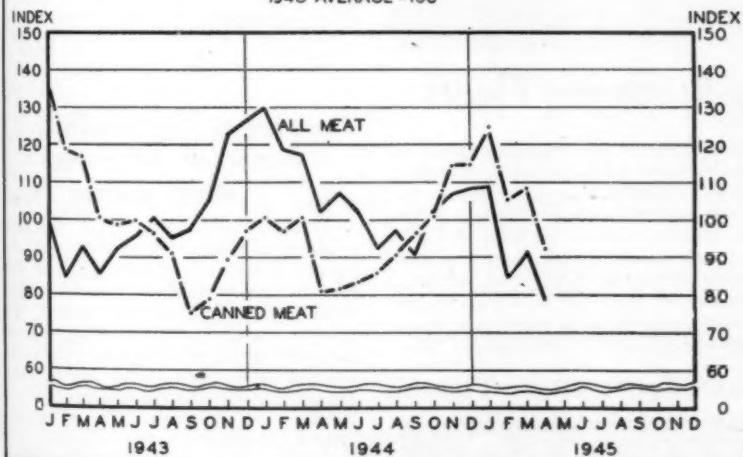
It is understood that government agencies are working on allocations of prospective meat supplies between civilians, the armed forces and foreign countries. It is believed that some of the allied countries will be in the market for meats, to the extent they can purchase under allocations, and that procurement for them may be handled by the Department of Agriculture. The Department may also do some buying for the Caribbean countries and for UNRRA.

The status of the latter organization as a meat purchaser is pretty uncertain, although earlier in the year plans were made for a heavy procurement program during the fall and winter. UNRRA is without funds to buy meat and Congress has made no other financial arrangements covering foreign relief.

PRODUCTION—ALL MEAT AND CANNED MEAT

IN U.S.—UNDER FEDERAL INSPECTION

1943 AVERAGE = 100



ISSUE FOUR AMENDMENTS TO CONTROL ORDER 1

The Office of Price Administration has issued Amendments 16, 17, 18 and 19 to Control Order 1. Amendment 16 became effective August 22 and the others on August 24.

Amendment 16: Slaughterers who have two or more slaughtering establishments controlled from a central office where combined records are kept, may treat the establishments as a single group under the area meat distribution program. The amendment applies to both federally inspected and non-federally inspected commercial plants,

or combinations of both, if under the same ownership. Prior to issuance of the amendment, each of these establishments operated by the same owner had to be treated as a single operation. Slaughterers who wish to operate under the new provision must notify OPA that they expect to comply on a consolidated basis.

The amendment also makes it clear that items that are not meat (for area distribution purposes) and that are not rationed under RRO 16, may not exceed 2 per cent of the slaughterer's total deliveries of items that may be combined for reporting and record keeping purposes under the area distribution program.

Amendment 17: Quotas issued to

Class 2 or 3 slaughterers may be reduced, canceled or revoked if there is an administrative suspension order in effect against the slaughterer for violating OPA rationing regulations relating to sales or transfers of meat or slaughter control. The amendment also provides that Class 2 slaughterers whose quota bases have been reduced, revoked or canceled by OPA are entitled, upon request, to a hearing on the issues involved before a special hearing officer. It is made clear that restrictions in quota bases for the slaughterer's failure to surrender red points in the base period, or for slaughtering livestock in excess of his quota, are in addition to any other actions, penalties or proceedings permitted by law.

Amendment 18: A Class 2 slaughterer may, during a quota period, carry over to the next consecutive days of that period any unused portions of the part of the quota for each species of livestock he was permitted to slaughter during preceding consecutive seven-day periods in the same quota period. Prior to issuance of the amendment, slaughterers were not permitted to carry over into the next seven consecutive days of the same quota period the unused portion allocated to the previous period.

Amendment 19: Specific references to OPA Form MC-5 and Form MC-6 are incorporated in connection with required reports under the Control Order.

The date of the beginning of quota periods during which Class 2 slaughterers may kill 100 per cent of their quota bases for cattle has been changed to July 29 from the original date of August 1 announced by OPA. Although the change of dates represents only a three-day period it is important since the original beginning date, striking three days after the date on which many Class 2 slaughterers began a quota period, would have prevented them from getting the benefit of the increase in slaughter quotas for this month.

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Temporary Agreement Made on Argentine Meat Export Price

An agreement "in principle" has been reached between Argentina and the United Nations on future sales of Argentine meats, it was announced this week. All Argentine meat exports now are purchased by Great Britain on behalf of the United Nations. Since the purchase contract expired late in 1944, exports have continued under a "modus vivendi," on the same terms as the expired contract.

Negotiations for a new contract have been going on in Buenos Aires for several months with H. S. E. Turner, head of the meat section of the British food ministry, on behalf of the United Nations. The Argentine secretary of industry and commerce announced that a verbal agreement had been reached with Turner, under which present prices would be about unchanged.

WLB and Treasury Allow Pay Boosts—But Not to Fracture Ceiling Prices

Both the National War Labor Board and the Bureau of Internal Revenue have now relaxed their wage and salary stabilization rules to permit employers to increase their employees' compensation, provided that such increases will not be used as the basis for seeking price ceiling increases or resisting justifiable price ceiling reductions.

The NWLB General Order 40, covering wage payments below \$5,000 per year, stated that employers may, through collective bargaining with employee representatives, or by voluntary action, make wage or salary increases without NWLB permission. Provisions of the order are effective as of August 18, but this does not preclude the selection of an earlier date as the effective date of the wage or salary increase. However, this permission does not operate as an approval of any wage or salary increase put into effect before August 18, and prior to receipt of NWLB approval. Wage or salary increases may be made notwithstanding any previous denial or modification of an application for approval.

Modification of the Bureau of Internal Revenue rules affects all salaries higher than \$5,000 per year and salaries below that figure paid to executives, administrators and professional workers who are not union members. Salary increases, bonuses, commissions and incentive pay may now be paid to such employees as long as they do not raise prices, prevent justifiable price reductions or increase the cost of government contracts. If they do, employers must get approval to grant them.

NEW RATION COUPONS

New small-sized coupons are being issued under the meats-fats rationing program. The new coupons measure approximately 1x1 in. and are being issued in strips, five coupons wide. Each coupon bears a serial number. The new meats-fats coupons are in three denominations, a one-point coupon on Form R-1613; a 10-point coupon on Form R-1615; and a 100-point coupon on Form R-1616.

At present, the new coupons are being issued only to consumers who receive health rations and to members of the armed forces who are on furlough. Beginning September 1, however, the small-sized coupons will be issued to institutional and industrial users and to food dealers who are not eligible to have a ration bank account.

On and after September 1, institutional and industrial users who receive the new coupons will be required to attach these coupons to gummed sheets before transferring them in exchange for rationed foods. This provision will speed the handling of coupons by retailers and wholesalers who supply these users.

BEWARE of Using Cheap Grinder Plates and Knives

They are an expense proven by the facts. They need regrinding often. They wear out in a short time. They require frequent replacement with new plates! Avoid all these expenses by using C-D TRIUMPH PLATES!

C-D TRIUMPH PLATES

are guaranteed for FIVE YEARS against regrinding and resurfacing expense. They are reversible and can be used on both sides. They give you two plates for the price of one.

C-D Triumph Plates can be had in all sizes, to fit any make of grinder. They have proven their superiority in all the large packing plants and in thousands of smaller plants in the United States and foreign countries.

Write for full details and prices!



C-D

THE SPECIALTY MFRS. SALES CO.

2021 GRACE STREET

CHICAGO 18, ILLINOIS

ILLBRONZE ALUMINUM PAINTS

**PLAY
SAFE - on guard!
MAINTAIN YOUR
EQUIPMENT**

Guard your precious equipment against rust and deterioration with ILLBRONZE Aluminum Paints! Walls, vats, metal parts, boilers, refrigerators, pipes and other equipment can be quickly and economically protected with ILLBRONZE — a quality product. Consult your nearest hardware, mill supply or paint dealer. If not available, write for samples and prices.



ILLINOIS BRONZE POWDER CO., INC.
Dept. IM, 2023 S. Clark St., Chicago 16

BACON CURING BOXES

DURABILITY OF ANCO BELLY BOXES is based on substantial design, all welded No. 12 gauge steel construction and heavy galvanizing.

STRENGTH is insured in 3 hinge cover construction, flanged rims and heavy steel bottom skids.

SANITATION is facilitated by easily cleaned round corners and odorless wood covers.

No. 415



THE ALLBRIGHT-NELL CO. 5323 So. Western Blvd., Chicago 9, Ill.

NEVERFAIL 3-DAY HAM CURE

Unfreezes Capital!

By moving hams more quickly through your curing cellar, NEVERFAIL 3-Day Ham Cure frees your capital . . . permits you to take quick advantage of any favorable change in the market. At the same time it greatly improves the quality of your product . . . enables you to get the highest prices which you are permitted to ask. Write us!



H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Canadian Plant, Windsor, Ontario

COOKING TIME REDUCED
33% BY GRINDING



IN THE
M & M HOG
CUTS RENDERING
COSTS

Reduces fat, bones, carcasses, etc., to uniform fineness. Ground product readily yields fat and moisture content. Reduced cooking time saves steam, power and labor. There's an M & M HOG of the size and type to meet your requirement. Write.

MITTS & MERRILL

Builders of Machinery Since 1854

1001-51 S. WATER ST., SAGINAW, MICH.

THE E. KAHN'S SONS CO.
CINCINNATI, O.

"AMERICAN BEAUTY"
HAMS AND BACON

Straight and Mixed Cars of Beef,
Veal, Lamb and Provisions

Offices

BOSTON 9—P. G. Gray Co., 148 State St.

CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.

NEW YORK 14—Herbert Ohl, 441 W. 13th St.

PHILADELPHIA 6—Earl McAdams, 204 Walnut Place

WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS

BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce
Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D.C.

Local and
Western Shippers
Pittsburgh, Pa.

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.

FLASHES ON SUPPLIERS

INDUSTRIAL AIR CONDITIONING SYSTEMS, INC.—Formation of Industrial Air Conditioning Systems, Inc., Chicago, Ill., has been announced by E. C. Pfaffhausen who, prior to organizing the new concern, was connected with Drying Systems, Inc., as vice president in charge of the air conditioning department. Associated with Pfaffhausen in the new venture is C. E. Wilson. The concern will manufacture smokehouses and air conditioning equipment for meat packing plants.

YALE & TOWNE MFG. CO.—The Philadelphia division of the Yale & Towne Mfg. Co. has been notified by Under Secretary of War Robert P. Patterson that it has "won for the third time the Army-Navy production award for high achievement in the production of war material."

CONTINENTAL CAN CO.—Capt. Paul Smith, recently released from the Army, has resumed his post as packers' cans district sales manager in Syracuse, N. Y., according to W. H. Funderburg, vice president in charge of sales. M. L. Babcock has been appointed sales office manager at Syracuse.

Report by Suppliers

(Continued from page 17.)

WESTINGHOUSE ELECTRIC & MFG. CO. (Lamp Division): Japanese surrender will make available to the packer almost immediately sufficient Sterilamp bactericidal ultraviolet tubes to keep pace with a demand we anticipate will be unprecedented. During the war, requirements of the armed services, pharmaceutical laboratories and other high priority applications commanded the bulk of our Sterilamp production. The packer was just beginning to use extensively this electronic device which kills airborne and surface bacteria and mold when the war emergency intervened. New lamp making machines and a much easier fixture material picture are combining to step up production many fold.

Sterilamps, in addition to their well-known functions in guarding against contamination and reducing holding cooler and processing shrinkage, give promise of making the pre-packaging of meat successful because shelf life of the packaged product is increased and ultraviolet protection has a strong sales appeal to the customer.

WINGER MANUFACTURING CO.: Although we have some carryover of items manufactured during the war, we are now putting our production practically 100 per cent on packinghouse equipment and are devoting all our efforts along that line. We changed over practically 100 per cent from war work to civilian work after V-E day so that we can now offer our full services to the meat packing industry. The heavy volume of war work has, of course, increased our production facilities many fold so that we are now in a position to turn out many times our prewar output.

SELECT FROM THIS SYSTEM OF

14 COLD STORAGE WAREHOUSES TO HELP PROTECT YOUR FROZEN FOODS

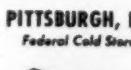
For expert, economical handling of frozen foods use these 14 strategically situated warehouses... each ideally located in one of the large buying centers... each providing outstanding facilities for the fast handling and proper storage of frozen foods. Contact your nearest City Ice Warehouse for a copy of the new, illustrated "Tariff & Directory."



JERSEY CITY, N. J.
Seaboard Terminal & Refrigeration Co.



HORNEll, N. Y.
The City Ice & Fuel Company



PITTSBURGH, PENNA.
Federal Cold Storage Co.



CLEVELAND, OHIO
Federal Cold Storage Co.



COLUMBUS, OHIO
Federal Cold Storage Co.



DECATUR, ILL.
Polar Service Company



ST. LOUIS, MO.
Federal Cold Storage Co.



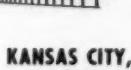
ST. LOUIS, MO.
Mound City Ice & Cold Storage Co.



NATIONAL STOCK YARDS, ILL.
North American Cold Storage



SPRINGFIELD, MO.
Springfield Ice & Refrigerating Co.



KANSAS CITY, KANS.
Federal Cold Storage Company



TULSA, OKLA.
Tulsa Cold Storage Co.



GALVESTON, TEX.
Galveston Ice & Cold Storage Co.



PHOENIX, ARIZ.
Crystal Ice & Cold Storage Co.

THE CITY ICE & FUEL CO.

Cold Storage Division

33 SO. CLARK ST., CHICAGO 3, ILL.



PLANT OPERATIONS

Ideas for Operating Men



SUPER. SAM SAYS — MORE ABOUT CUTTING FLOORS

AS WAS stated in the article on cutting floors in THE NATIONAL PROVISIONER of August 4, page 22, it is very difficult to make any kind of a fair comparison on the efficiency of various cutting layouts and there are about as many different layouts as there are plants. My greatest amount of experience in packing plant operations has been on pork cutting operations. I have run cutting gangs for a total of nine years in many different plants and designed many layouts myself. In all my travels I have never seen two layouts alike in all details but fundamentally they employ the same equipment and methods.

In addition to the reasons given as to why comparisons are difficult there is also a wide variation among smaller plants as to ability of the butchers. Take for instance the case of cutting layout in Figure 2 in the August 4 article (this is reproduced below). This plan shows very little mechanical equipment and the tables are not connected. Still, this firm reports 11 men handle 60 to 65 hogs per hour, doing the primal cutting and also trimming out the scraps. This, on the face of it, looks like a very high rate of efficiency and could be possible simply due to very competent workmen. Certainly it can not be attributed to the completeness of the layout.

My last reports on cutting and trimming average hogs per man hour were around seven hogs per man hour for cutting and practically the same for trimming, so if we divide seven by two

• WHO IS SUPER. SAM?

• He is a packinghouse expert with many years' experience who has handled capably almost every kind of job in all types of plants. He has been a plant superintendent and a traveling superintendent. Super. Sam has thorough knowledge of meat plant practice and packer thinking and is consulted frequently on operating problems. He visits many meat plants each year. He has been writing authoritative operating stories for the PROVISIONER for two decades.

we get only the average of $3\frac{1}{2}$ hogs per hour.

For complete operations of cutting and trimming the writer once made a survey of procedure in a small plant in Arkansas at the owner's request; he knew they were awful. Well, in checking the hog cutting operations one morning I found that six men had cut 16 hogs into cuts and trimmings in $2\frac{1}{2}$ hours. The cutting layout consisted of one straight table with a rail bringing hogs to the end of the table.

In my report I offered to cut 16 hogs in $2\frac{1}{2}$ hours by myself on a wager. Of course I had no takers, but I would have won the money easily enough if called on it. I only mention this to illustrate the extremes which we have to deal with in trying to strike an average or make any comparisons as to efficiency of layouts. I would have worked on the same table, used the same tools and won by racing. Mind you, I don't advocate this speed in cutting as a regular diet.

Figures 1 and 2 in the August 4 article are simple little layouts, both of which could be greatly improved, as was suggested, by running rail over tables so as to drop the carcasses more easily. Every table and the saw-belly roller should be connected by galvanized iron

chutes or slides to eliminate any necessity of lifting cuts as they progress.

Speaking of chutes or slides connecting the various tables and operations, I have just glanced over a report which I made only a few years ago for a medium-sized packer in the Midwest in which I pointed out that while they were using several moving top tables in their layout, and trying to cut 400 hogs per hour, their tables were still so disconnected that if they were to install small chutes, slides and planes which would remove certain cuts from moving top tables automatically, they could dispense with ten laborers who were handling various cuts from one operation to another.

In summing up my recommendations on cutting layouts I would suggest that any packer planning on cutting 100 hogs per hour or more, would be well advised to install a moving top table as the central piece of equipment through the center of room or layout. On this would be mounted the circular shoulder cut off knife and belly roller and it should be sufficiently long to allow for breaking up sides, pulling loins, rolling sides, ribbing and splitting sides and trimming bellies and trimming the scraps from primal cuts.

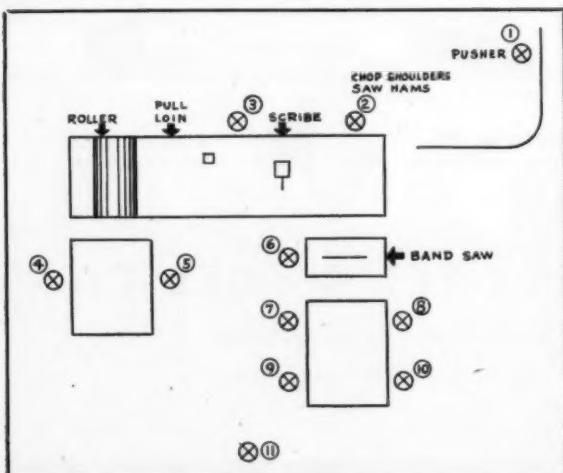
The question of handling ham and shoulder trimming on this moving table is a matter of choice. This work can and is being done on moving top tables, or stationary cutting boards are arranged along the side of moving tables. My personal preference is to do as much of the work as possible on stationary boards, using the moving table more as a conveyor to bring the parts to and away from operators.

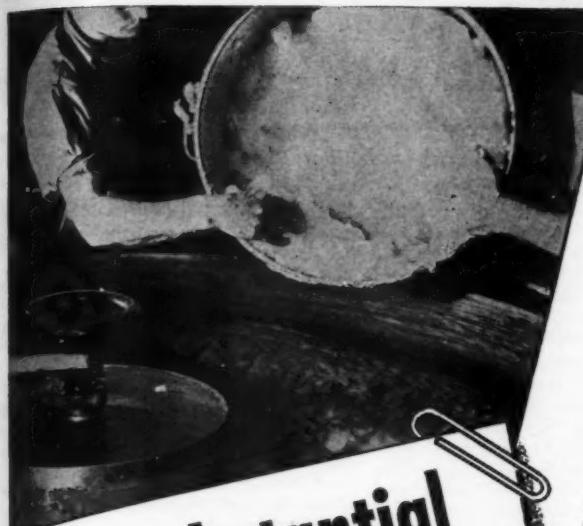
The length of moving table required for any given capacity can easily be estimated by allowing 3 ft. 6 in. for each man required to work alongside the table, plus the space required for shoulder knife and belly-roller.

For larger capacities, say up to 600 hogs per hour, the central or long table to break up carcasses and work up sides and bellies is the best arrangement, with smaller moving top tables branching off to handle hams, shoulders, loins, etc. If 1,200-hog per hour capacity is required, the most efficient procedure would be to provide twin layouts exactly alike. I say this would be most efficient because no large operator of whom I have ever heard cuts 1,200 hogs per hour the year around. In fact, they probably often drop below the 600 per hour capacity of one layout. With twin layouts they can manipulate the gang to far better advantage and often during slack periods one layout may be shut down completely.

DUPLICATE DRAIN LINES

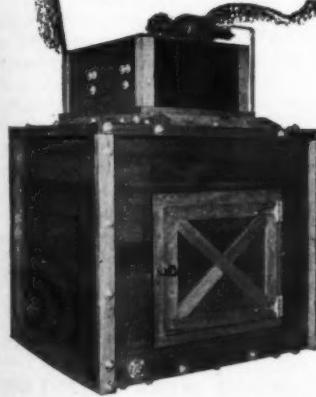
One packer reports that the use of duplicate drain lines from the killing floor has saved a higher percentage of blood and grease than the single line formerly in use. One line is plugged during the day; during the cleanup at night it is opened and the other plugged.





"A substantial saving

— says this user of Vilter PakIce for sausage-making with the Silent Cutter
not only in the cost of the crushed ice — but also in the preservation of our chopping and grinding knives"



The Hildebrandt Provision Company uses a 5-ton unit connected with their existing refrigeration system. PakIcers also available as self-contained units.

Vilter

Air Conditioning • Refrigeration

P-5

The Hildebrandt Provision Co.
5018 WALTON AVENUE
Cleveland, Ohio

BRANCH
828 SPRUCE STREET
AURORA, OHIO

June 12, 1948

The Vilter Manufacturing Co.,
Milwaukee, Wisconsin

Gentlemen:

We are very well pleased with the 5 ton Pak Ice machine which was recently installed by your company. It has been in operation three weeks now and actually has surprised us in its performance.

Compared with our old method of using crushed ice, there certainly is a substantial saving not only in the cost of the crushed ice but also in the preservation of our chopping and grinding knives. In addition to this saving, we have the kind of ice we need—clean and fine textured.

We do not hesitate to recommend this machine to anyone in need of this type of ice-making unit as we can already see that we have made a good buy.

Yours very truly,

THE HILDEBRANDT PROVISION CO.
R. J. Hildebrandt
R. J. Hildebrandt
Sec'y & Treas.

This letter is typical of the experience of PakIce users. Cutter knives stay sharp because PakIce crystals are soft, with the consistency of snow. PakIce is uniform, mixing thoroughly with the meat and maintaining more uniform temperature during chopping; there are no large chunks of ice to form air holes in the finished product or to cause loss through souring of the meat. The ice is clean and sanitary because it is used directly from the storage bin, or placed in sterile receptacles and transported to the point of use; all excessive handling from the ice plant and twice through the crusher is eliminated.

With the PakIce, you can bring your ice costs down until they approach \$1.00 a ton. You get PakIce within twenty minutes after throwing the switch — and your PakIce continuously delivers a uniform, dependable supply as long as you want it. PakIce takes the headaches and the waste out of icing sausage meats.

Available in suitable sizes — let a Vilter engineer figure the capacity you require. Write for Bulletin No. 1237. Address the nearest Vilter branch office, distributor, or: **The Vilter Manufacturing Company, Department H-18, Milwaukee 7, Wisconsin.**

Branch offices and distributors in principal cities.

Tear out coupon and mail today.

THE VILTER MANUFACTURING CO., Department H-18, Milwaukee 7, Wisconsin
Please send Bulletin No. 1237 on the PakIce for sausage making.

Name.....

Position.....

Company.....

Address.....

City.....(.....) State.....

PROVISIONS AND LARD

Weekly Review

Freezer Occupancy Heavy During July; Beef Stocks Large

PUBLIC warehouse occupancy in both coolers and freezers increased during July, it was revealed in the latest U. S. cold storage holding report. Cooler occupancy was up two points from 65 to 67 per cent and freezer occupancy moved upward six points from 73 to 79. An in-motion in July is normal for both coolers and freezers, but the increased occupancy is slightly above the average July increase.

The Department of Agriculture reports that cooler occupancy should increase slowly during August, September and October, arriving at about a 75 per cent occupancy by November 1. Increase in freezer occupancy normally should be at a retarded rate through August to December, at which time the peak is reached. Indications are that the over-all peak this year will be about 85 per cent unless there is an abnormally heavy slaughter of livestock—cattle in particular. However, in general there should be adequate space for the storage of all perishables.

Two New Records Set

Two August records were set by meat items on August 1. A record high was established by beef with 261,488,000 lbs. in storage, which exceeded the previous August high at the end of World War I by 52,000,000 lbs. On the other hand, pork stocks reached an August 1 record low at 342,764,000 lbs.—27,000,000 lbs. below the previous low holdings in 1935.

Although August 1 stocks of meat

were depleted when compared with normal volume, the storage movement during July was promising. Beef stocks, which normally recede about 8,000,000 lbs., declined only 5,500,000 lbs. this year. Pork holdings, for which the normal July storage pattern is a reduction of some 70,000,000 lbs., this year were augmented by about 10,000,000 lbs.

As has been the case for many months, the deficit in cold storage holdings of meat is due to the relatively small amount of pork stored. The August 1 total of 342,764,000 lbs. of pork meats is 47 per cent under the 646,499,000 lbs. held a year earlier. Declines are sharp for frozen, dry cured and other cuts of pork. But however small the pork stocks are for the period, the future now appears somewhat brighter with the war at an end. Marketings of spring farrowed hogs, due to start within the next two months, may afford a large enough surplus to put storage holdings on a more normal level.

Beef stocks have been holding up well all year and the 261,488,000 lbs. on August 1 is only slightly under the previous month. Some are of the opinion that holdings will increase in the next few months as heavy selling of grass cattle from the West and Southwest gets under way.

Lard stocks showed a fair increase. August 1 holdings were 75,945,000 lbs. against 62,305,000 lbs. a month earlier and 342,450,000 lbs. last year. The increase in holdings was contrary to normal trends at this time of year.

Holdings of other meats showed little change from the first of the previous month. Sausage and sausage room products, frozen veal, canned meats and meat products and edible offal were up slightly, while lamb and mutton stocks were lower.

FATS, OILS SITUATION NOW IS MOST CRITICAL SINCE START OF WAR

Fats and oils supplies are now at the most critical phase of the war period, and are not expected to show much improvement before mid-1946. Imports of Argentine flaxseed and Philippine copra may afford some relief next year. However, with a shortage in world supplies and increasing shipments of fats and oils from surplus areas to Europe, imports into the United States in the second half of 1945 may be even smaller than in July-September 1942, when shipping was a serious problem and only 350,000,000 lbs. of fats and oils and oil seeds were imported, the Department of Agriculture reports.

Present indications are that production from domestic materials will be smaller in the second half of 1945 than a year earlier. Inventories of fats and oils are now nearly 1,000,000,000 lbs. (36 per cent) smaller than a year ago. Prices will remain at ceilings at least through the first half of 1946.

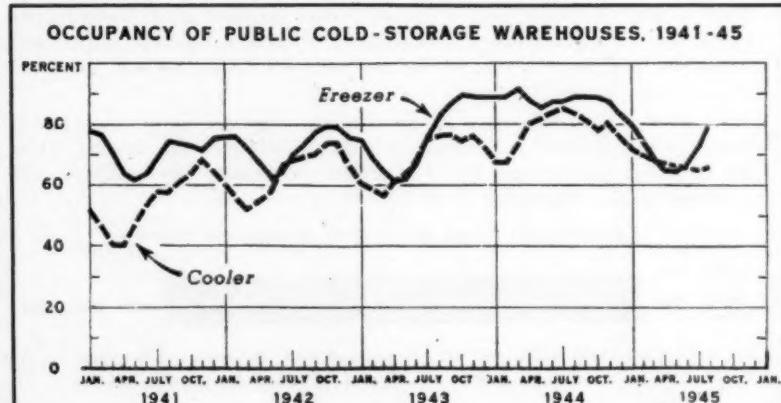
The civilian supply of food fats for 1945 is now indicated to be about 38 lbs. per capita (including butter and margarine in terms of fat content), compared with approximately 42 lbs. in 1944, and an average of 45 lbs. in 1935-39. Some improvement in civilian supplies of butter, compared with recent months, is anticipated for the rest of 1945, as a result of a scheduled reduction in lend-lease shipments and slight increases in butter output.

Output of edible vegetable oils in the first six to eight months of 1946 is likely to be less than in the corresponding period of 1945, chiefly as a result of the 10 per cent reduction in cotton acreage this year. Lard production in the spring and summer of 1946, however, may be larger than a year earlier, reflecting a prospective increase in the 1945 fall pig crop.

Little change in the level of production of inedible tallow and greases is anticipated for the rest of 1945 and the first half of 1946.

ARGENTINE MEAT OUTPUT OFF

Argentina's meat output will show a fairly substantial decline in 1945, the Department of Agriculture reports. A new high level was reached in 1944 chiefly because of the wartime expansion in hogs and sheep. Total production and export of beef have been on a definitely lower level during the war period, and the increase in exports in 1944 was made partly at the expense of stocks and partly at that of domestic consumption.



Freezer occupancy moved up six points from 73 to 79 per cent during July, a greater than average increase for the month. However, occupancy is still under the same time of last year. Cooler occupancy was up from 65 to 67 points on August 1, but was sharply under any period of last year.

OPA Sets Up Procedure for Applying for Unprofitable Operation Subsidy

THE procedure and conditions under which a slaughterer who has been operating unprofitably may apply for the special "bail out" subsidy established by OES Directive 41 were announced this week by the Office of Price Administration in Procedural Regulation 16. Applications for the special subsidy must be certified by the price administrator.

Any slaughterer may apply who, for each accounting period included in the period for which relief is sought, files a basic claim under Revised Regulation No. 3 of DSC, and whose business operated profitably during the years 1938 to 1941 inclusive.

The amount of any subsidy paid under the regulation will be limited to an amount necessary to make the slaughterer's revenues from consolidated operations equal to his total costs of operations for the balance of his fiscal year from May 1, 1945, or any subsequent fiscal year.

A slaughterer's business shall be deemed to have operated profitably during the years 1938 to 1941 inclusive if, during that period or a substantial portion of it, the business either earned a profit on sales of meat and related products on the average for the period of operation, or earned such a profit dur-

ing at least half of the years within the period.

A "slaughterer's business" shall include sales of meat and related products in any form and at any level of distribution made by such slaughterer and by a person who owns or controls or is owned or controlled by the killer.

Each slaughterer must file with his application the following information:

1: A consolidated profit and loss statement and consolidated balance sheet on OPA Financial Reporting Form A for each year of the period 1938-41 inclusive, or for each year of the period in which the slaughterer's business was in operation.

2: A statement by years for the period 1938 to date showing officers', partners' and proprietors' salaries, bonuses, commissions and withdrawals.

3: Number of head and live weight of applicant's slaughter by species of livestock for each year from 1938 to 1943 inclusive, and by monthly accounting periods for 1944 to the extent that this information has not been filed with DSC.

4: The location of the slaughterer's business, including all affiliations, a description of the nature of the business, and a description of operations and all products sold.

5: For the current fiscal year (any fiscal year ending after May 1, 1945), if the application is filed after the close of the fiscal year, the following information: (a) Number of head and live weight of applicant's slaughter by species of livestock by monthly accounting periods to extent this information has not been filed with DSC; (b) Number of head and live weight by species of livestock slaughtered by applicant for others by monthly accounting periods to extent this information has not been filed with DSC; (c) A consolidated profit and loss statement and consolidated balance sheet on OPA Financial Reporting Form A; (d) A separate statement of officers', partners' and proprietors' salaries, bonuses, commissions and withdrawals; and (e) A certification that the applicant has complied with price and rationing regulations during the period for which the slaughterer is seeking relief.

6: If the application is filed for relief for the balance of the applicant's fiscal year which started prior to May 1, 1945, and ends after that date, and the applicant files his application after the close of his fiscal year, he must give the information required under (5) above for the entire fiscal year and, in addition, must give such information for the period from the beginning of his fiscal year to the beginning of his first accounting period which starts on or after May 1, 1945. The consolidated profit and loss statement for this portion of the

(Continued on page 40.)

PREPARE



• Prepare materials properly for rendering and get the most of the best in finished product. Install the "Boss" Combination Shredder and Washer. Reduces bones and large pieces of carcass to more uniform size, separates and thoroughly washes. Delivers material to cooker just right for best rendering results, thus prolonging life of cooker and agitator blades and producing more profitable results.

Order now to avoid the disappointment of uncertain delivery due to war time conditions.

"BUY BOSS"

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BEST OF SATISFACTORY SERVICE

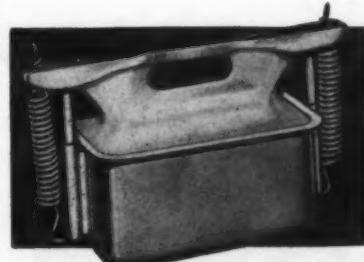
THE
Cincinnati

BUTCHERS' SUPPLY COMPANY



Established for the Meat and Rendering Industries Since 1888
MAIL & CABLE ADDRESS: CINCINNATI 15, OHIO, U. S. A.
501 W. Exchange Ave., Union Trust York, Chicago 2, Illinois.

Superior Hams are Precision Pressed by the new HOY HAM MOLD!



IT'S NOT JUST ANOTHER MOLD

It's
Different

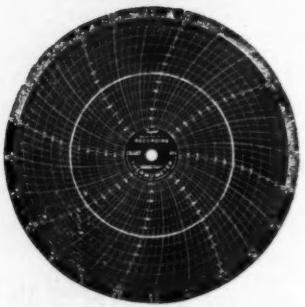
Hams as uniform as artillery shells are now pressed in a quick operation by the new Hoy Stainless Steel Ham Mold. A self-aligning, non-tilting cover is clamped on in a jiffy. The springs exert a constant pressure throughout cooking and chilling. No matter how far down the cover goes, there is sufficient tension on the springs to eliminate repressing. Uniform pressure assures perfectly formed fancy hams—commanding higher prices and earning extra profits. Write today for complete information.

HOY EQUIPMENT CO.
2370 N. 31st St. MILWAUKEE 10, WIS.

PROPER
INSULATION
HERE



MEANS
UNIFORM
TEMPERATURE
CONTROL



Inadequate or improper insulation attracts moisture . . . increases temperatures . . . requires a constant, extra refrigeration load . . . causes a large refrigeration waste.

Scientific design and erection must be employed to give permanent, effective insulation. With UNITED'S modern cork-board, and advanced installation methods, safeguards are provided against entry of moisture, and resultant temperature variations . . . your assurance, always, of Full Dollar Value from your refrigeration expenditures.

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Manufacturers and Erectors of Cork Insulation

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Boston, Mass.
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Rock Island, Ill.
St. Louis, Mo.
Waterville, Me.

MEAT AND SUPPLIES PRICES Chicago

WHOLESALE FRESH MEATS

#Carcass Beef

	Week ended
	Aug. 23, 1945
	per lb.
Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	19%
Steer, hfr., com., all wts.	18%
Steer, hfr., utility, all wts.	15%
Cow, commercial, all wts.	17%
Cow, canner and cutter	13%
Hindquarters, choice	23%
Forequarters, choice	18%
Cow, bds., commercial	19%
Cow, foreq., commercial	16%

#Beef Cuts

Steer, hfr., sh. loin, choice	22%
Steer, hfr., sh. loin, good	20%
Steer, hfr., sh. loin, com.	19%
Steer, hfr., sh. loin, util.	17%
Cow, sh. loin, com.	23%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., rd. commercial	19%
Steer, hfr., rd. utility	17%
Steer, hfr., loin, choice	20%
Steer, hfr., loin, good	19%
Steer, hfr., loin, com.	18%
Cow, loin, commercial	23%
Cow, loin, utility	20%
Cow, round, commercial	19%
Cow, round, utility	16%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23%
Steer, hfr., rib, com.	21%
Steer, hfr., rib, utility	21%
Cow, rib, commercial	21%
Cow, rib, utility	19%
Steer, hfr., sirloin, choice	21%
Steer, hfr., sirloin, good	20%
Steer, hfr., sirloin, com.	19%
Steer, hfr., sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., good	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility	15%
Cow, reg. chk., commercial	19%
Cow, reg. chk., utility	15%
Steer, hfr., e. c. chk., choice	18%
Steer, hfr., e. c. chk., gd.	17%
Steer, hfr., e. c. chk., com.	16%
Steer, hfr., e. c. chk., utility	14%
Cow, e. c. chk., commercial	16%
Cow, e. c. chk., utility	14%
Steer, hfr., foreshank	12%
Cow, foreshank	12%
Steer, hfr., brisket, choice	17%
Steer, hfr., brisket, good	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility	15%
Cow, brisket, commercial	15%
Cow, brisket, utility	15%
Steer, hfr., back, choice	20%
Steer, hfr., back, good	20%
Cow, back, commercial	18%
Cow, back, utility	17%
Steer, hfr., arm chuck, choice	19%
Steer, hfr., arm chuck, good	18%
Cow, arm chuck, commercial	17%
Cow, arm chuck, utility	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow, short plate, commercial	13%
Cow, short plate, utility	13%

*Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

#Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

*Veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

#Beef Products

Brains	7½
Hearts, cap off	15½
Tongues, fresh or froz.	22½
Sweetbreads, can.	16½
Ox tails, under ¾ lb.	23½
Tripe, scalied	4½
Tripe, cooked	8½
Livers, unblemished	23½
Kidneys	11½

*Veal and Lamb Products

Brains	9½
Calf livers, Type A	49½
Sweetbreads, Type A	39½
Lamb tongues	13

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

**Lamb

Choice lambs
Good lambs
Commercial lambs
Choice hindsaddle
Good hindsaddle
Choice fores
Good fores

Choice sheep
Good sheep
Choice saddles
Good saddles
Choice fores
Good fores
Mutton legs, choice
Mutton loins, choice

**Quot. on lamb and mutton are for Zone 5 and include 10¢ per cwt. for stockette, plus 25¢ per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.
Picnics
Tenderloins, 10-lb. cartons
Tenderloins, loose
Skinned shdids, bone in
Spareribs, under 3 lbs.
Boston butts, 4/8 lbs.
Boneless butts, c. t.
Neck bones
Pigs' feet
Kidneys
Livers, unblemished
Brains
Ears
Sounds, lean out
Snouts, lean in
Heads
Chitterlings
Tidbits, hind feet

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper
Fancy smocked hams, 14/18 lbs., parchment paper
Fancy trim, brisket of, bacon, 8 lb. down, wrap
Square cut seedless bacon, 8 lb. down, wrap
Beef sets, smoked, Inside, D Grade
Outsides, D Grade
Knuckles, D Grade

Quotations on pork items are less, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.
Regular tripe, 200-lb. bbl.
Honey tripe, 200-lb. bbl.

*BARRELED PORK AND BEEF

Clear fat back pork:
70-80 pieces
80-100 pieces
100-125 pieces
Clear plate pork, 25-35 pieces
Brisket pork
Plate beef, 200 lb. bbl.
Ex. plate beef, 200 lb. bbl.

For prices on items to War Finance Agencies, see Amendment 2 to RMPR 148, effective May 20, 1945.

*Quot. on pork items are for lots less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

SAUSAGE MATERIALS

Reg. pork trim, (50% fat)
Sp. lean pork trim, 95%
Ex. lean pork trim, 93%
Pork cheek meat
Pork livers, unblemished
Boneless bull meat
Boneless chuck
Shank meat
Beef trimmings
Dressed canners
Dressed cutter cows
Dressed bologna bulls
Pork tongues

DRY SAUSAGE

Cervelat, dry, in hog bungs.....	.58
Thuringer.....	.31
Farmer.....	.41
Holsteiner.....	.41
R. C. Salami, semi-dry.....	.54
R. C. Salami, semi-dry.....	.32
Genoa style Salami.....	.63
Pepperon.....	.50 ^{1/2}
Mozzarella, semi-dry.....	.28
Campicola (cooked).....	.43 ^{1/2}
Pravutto.....	.37 ^{1/2}

DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings.....	20%
Pork sausage, bulk.....	26 ^{1/2}
Frankfurts, in hog casings.....	28 ^{1/2}
Frankfurts, hog casings.....	25 ^{1/2}
Bologna, natural casings.....	23 ^{1/2}
Bologna, artificial casings.....	22 ^{1/2}
Liver saus., fr., beef casings.....	21 ^{1/2}
Liver saus., fr., hog casings.....	22 ^{1/2}
Smoked liver saus., hog bungs.....	24 ^{1/2}
Swiss cheese.....	20
New Eng. natural casings.....	28 ^{1/2}
Mixed lunch, natural casings.....	25 ^{1/2}
Tongue and blood.....	29
Blood sausage.....	24
Sausage.....	20
Polish sausage.....	28 ^{1/2}

Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meats where no loc. del. is made. Prices include boxing or packaging costs.

CURING MATERIALS

Cwt.	
Nitrate of soda (Chgo. w/bse)	
in 405-lb. bbls., del.	\$ 8.75
Refiner, n. ton, f.o.b. N. Y.:	
ph refined gran.....	8.60
Small crystals.....	12.00
Medium crystals.....	13.00
Large crystals.....	14.00
Pure rfd. gran. nitrate of soda.....	4.00
Pure rfd. powdered nitrate of soda.....	unquoted
Sal, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
granulated, kiln dried.....	9.70
Medium, kiln dried.....	12.70
Rock, bulk, 40 ton cars.....	8.80
Sal, in 20 basis, f.o.b.	
New Orleans.....	3.74
Standard gran., f.o.b. refiners (2%).....	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	5.15
Betwee, in car lots, per cwt., (cotton).....	4.80
in paper bags.....	4.75

SPICES

(Basic Chgo., orig. bbls., bags, bales.)	
Whole	Ground
Allspice, prime.....	28
Refined.....	29
Chili powder.....	41
Clove, Amboyna.....	40
Zanzibar.....	23
Ginger, Jam., unbl.....	30
Ginger, recy. Banda.....	1.05
Black Indies.....	95
K. & I. Blend.....	1.10
Mustard flour, f.o.b.	90
No. 1.....	34
West India Nutmeg.....	22
Paprika, Spanish.....	53
Pepper, Cayenne.....	55
Red No. 1.....	35
Black Malabar.....	13 ^{1/2}
Black Lampung.....	12
Pepper, Packers.....	15 ^{1/2}

SAUSAGE CASINGS

(F. O. B. Chicago)
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic, rounds, 1 ^{1/2} to 1 ^{1/4} in., 180 pack.....	20 @25
Domestic, rounds, over 1 ^{1/4} in., 140 pack.....	35 @38
Export rounds, wide, over 1 ^{1/4} in.....	45 @49
Export rounds, medium, 1 ^{1/2} to 1 ^{1/4} in.....	33
Export rounds, narrow, 1 ^{1/4} in. under.....	34
No. 1 weasands.....	6
No. 2 weasands.....	4
No. 1 bungs.....	16 @18
No. 2 bungs.....	10 @12
Middle sewing, 1% @ 2	55 @65
Middles, select, wide, 2@2 ^{1/2} in.....	65 @85
Middles, select, extra, 2 ^{1/2} @3 ^{1/2} in.....	95 @110
Middles, select, extra, 2 ^{1/2} in. & up.....	1.25 @1.40

Dried or salted bladders, per piece:	
12-15-in. wide, flat.....	7 ^{1/2} @ 9
10-12-in. wide, flat.....	10 @ 9
8-10-in. wide, flat.....	2 ^{1/2} @ 8 ^{1/2}
6-8-in. wide, flat.....	2 @ 2 ^{1/2}

HOG CASINGS:

Extra narrow, 29 mm. & dn.	2.40
Normal, 29 mm.	2.40
Medium, 35 mm.	2.40
Wide, 38 mm.	1.80
Wide, 38@43 mm.	1.55 @1.65
Extra wide, 43 mm.	1.45 @1.60
Export bungs.....	22 @23
Large prime bungs.....	18 @20
Medium prime bungs.....	11 @14
Small prime bungs.....	8 @10
Middles, per set.....	21 @24

SEEDS AND HERBS

Ground	Whole for Saus.
Caraway seed.....	1.00
*Cominos seed.....	23
Mustard ed., fcy. yell.	25
American.....	15 ^{1/2}
Marjoram, Chilean.....	30
Oregano.....	13
16	16

*Nominal.

OLEOMARGARINE	
White domestic, vegetable.....	19
White animal fat.....	16 ^{1/2}
Water churned pastry.....	18 ^{1/2}
Milk churned pastry.....	18 ^{1/2}
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago.....	14.55
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago.....	14.95
Raw soap stocks:	
Cents per lb. del'd in tank cars.	
Cottonseed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3 ^{1/2}
East.....	3 ^{1/2}
Corn foots, basis 50% T.F.A.	
Midwest.....	3 ^{1/2}
East.....	3 ^{1/2}
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11 ^{1/2}
Corn oil, in tanks, f.o.b. mills.....	12 ^{1/2}
Manufacturer to jobber prices, f.o.b.	

PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE

GREASEPROOF PARCHMENT

BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS - DESIGNERS - MULTICOLOR PRINTERS

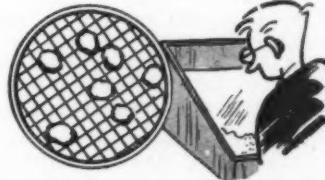
HOW TO SEPARATE A CAT FROM A MOUSE

• It's a simple matter of screening . . . a useful trick for a mouse to know. In fact, screening is a useful trick in any trade. Even in the salt business!



You see, we've got to fit the salt to the job. Butter-makers don't want large, slow-dissolving crystals in Butter Salt. We remove "big ones" so completely, you won't find even a trace on a 28-mesh Tylor screen. But they don't want fine dust, either, to cause pasting in the churn. Diamond Crystal Butter Salt contains only 3% of particles small enough to pass through a 65-mesh screen!

Yes, it's as vital to the butter-maker that we remove over-sized and under-sized salt crystals . . . as it is to the mouse to screen out that cat. (Well, almost as vital!)



Happily for the mouse, he got results. And so do we at Diamond Crystal. That's why you can always be sure of clean screening whenever you specify Diamond Crystal. Take your choice of grade or grain size—it's tops by actual tests!



WANT FREE INFORMATION ON SALT? WRITE US!

If you have a salt problem, let our Technical Director help! Just drop him a line in care of Diamond Crystal Salt, Dept. 1-11, St. Clair, Michigan.

DIAMOND CRYSTAL
SALT
ALBERGER
PROCESS

BOSSSES of the Btu

...the insulation experts' skill
is your protection against the pitfalls
of a poorly applied job.



CORRECT APPLICATION and lasting efficiency of refrigeration insulation are assured by the "Bosses of the Btu" . . . men from Johns-Manville's construction forces or J-M Technical Service Units (contractors selected for their records in this field).

And . . . in addition to their skill in application . . . these insulation experts, like leading refrigerating engineers, specify and use Johns-Manville Rock Cork because of its many advantages in refrigerated service. Here are a few of the more essential features:

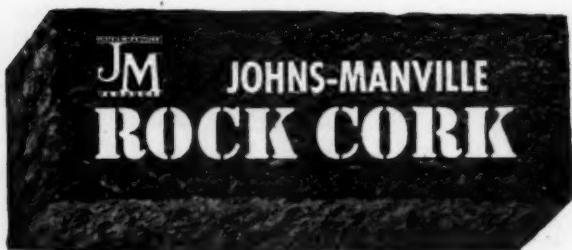
HIGH MOISTURE RESISTANCE—Made of mineral wool, with a waterproof asphaltic binder, Rock Cork is sealed against air and moisture infiltration . . . the cause of most insulation failure. Joints remain tight.

LOW CONDUCTIVITY—Rock Cork's rating is less than 0.33 Btu per sq. ft. per degree F. temp. difference per inch thick, per hour at mean temp. below 100° F.

RESISTANCE TO VERMIN AND BACTERIA—Completely sanitary, Rock Cork is odorless, can't absorb odors, harbor vermin, or support growth of mold and bacteria.

Remember an insulation's performance is only as good as its application!

For details write for brochure DS-555. Johns-Manville, 22 East 40th Street, New York 16, N.Y.



MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial	19

The above quotations do not include charges for koshering but do include 50¢ per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/4
Steer, hfr., tri., good.....	20 1/2
Steer, hfr., tri., commercial.....	19 1/2
Steer, hfr., tri., utility.....	17 1/2
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	23 1/2
Steer, hfr., reg. chk., commercial.....	21 1/4
Steer, hfr., reg. chk., utility.....	18 1/4

Above quot. include permitted add. for Zone 9, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/4
Steer, hfr., rib, good.....	24 1/4
Steer, hfr., rib, commercial.....	23 1/2
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	20 1/2
Steer, hfr., loin, good.....	20 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50¢ per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

FRESH PORK CUTS

Western

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Butts, regular 3/8 lbs.....	26 1/2
Hams, regular, under 14 lbs.....	23 1/2
Hams, skinned, fresh, under 14 lbs.....	23 1/2
Picnics, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	18 1/2

Pork loins, fr., 10/12 lbs.....	26 1/2
Shoulders, regular.....	22 1/2
Butts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	23 1/2
Hams, skinned, under 14 lbs.....	23 1/2
Picnics, bone in.....	22 1/2
Pork trim., ex. lean.....	32
Pork trim., regular.....	19 1/2
Spareribs, medium.....	18 1/2
Boston butts, 3/8 lbs.....	25

COOKED HAMS

Cooked hams, skin on, fatted, 8/down.....	43
Cooked hams, skinless, fatted, 8/down.....	46 1/4

*SMOKED MEATS

Reg. hams, under 14 lbs.....	25
Reg. hams, 14/18 lbs.....	25
Reg. hams, over 18 lbs.....	25
Skd. hams, under 14 lbs.....	25
Skd. hams, 14/18 lbs.....	25
Skd. hams, over 18 lbs.....	25
Picnics, bone in.....	25
Bacon, Western, 8/12 lbs.....	25
Bacon, city, 8/12 lbs.....	25
Beef tongues, light.....	25
Beef tongues, heavy.....	25

*Quotations on pork items are for less than 5,000 lbs. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, M. fat, in. Aug. 22, under 80 lbs.....	25
81 to 99 lbs.....	25
100 to 119 lbs.....	25
120 to 139 lbs.....	25
137 to 158 lbs.....	25
154 to 171 lbs.....	25
172 to 188 lbs.....	25

*DRESSED VEAL

Hide off	25
Choice, 50@275 lbs.....	25
Good, 50@275 lbs.....	25
Commercial, 50@275 lbs.....	25
Utility, 50@275 lbs.....	25

*Quotations are for zone 9 and include 50¢ per cwt. for del. An additional 3/4¢ per cwt. is permitted if wrapped in muslinette.

DRESSED SHEEP AND LAMBS

Lamb, choice.....	25
Lamb, good.....	25
Lamb, commercial.....	25
Mutton, good & choice.....	25
Mutton, utility & cul.....	25

Quotations are for zone 9.

FANCY MEATS

Tongues, Type A.....	25
Sweetbreads, beef, Type A.....	25
Sweetbreads, veal, Type A.....	25
Beef kidneys.....	25
Lamb fries, per lb.....	25
Livers, beef, Type A.....	25
Oxtails, under 3 lb.....	25

Prices 1. c. l. and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

BUTCHERS' FAT

Shop fat.....	43 1/2 per cent.
Breast fat.....	43 1/2 per cent.
Edible suet.....	47 1/2 per cent.
Inedible suet.....	47 1/2 per cent.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended August 18, 1945, were reported as follows:

Week	Previous week	Year ago
Aug. 18	24,665,000	27,568,000
	24,178,000	28,463,000
Lard, pounds	3,691,000	12,971,000

THE

CASING HOUSE

BERTH. LEVI & CO., INC.
ESTABLISHED 1862

NEW YORK
BUENOS AIRES

CHICAGO
AUSTRALIA

LONDON
WELLINGTON

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLTON TRADING LOOSE, BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, AUG. 23, 1945

REGULAR HAMS

Fresh or Frozen

	S.P.	BELLIES (Square Cut Seedless)	Fresh or Frozen	Cured
Under 8	18	18	19	
8-12	17½	17½	18½	
12-16	16	16	17	
16-20	15½	15½	16½	
20-22	15	15	16	

BOILING HAMS

Fresh or Frozen

	S.P.	D.S. BELLIES	Clear	Rib
21½	21½	18-20	15	15
20½	20½	20-25	15	15
20½	20½	25-30	15	15
20½	20½	30-35	15	15
20½	20½	35-40	15	15
20½	20½	40-50	15	15

SKINNED HAMS

Fresh or Frozen

	S.P.	GREEN AMERICAN BELLIES
25 and up	15	14½
25 and up	15	14½

PICNICS

Fresh or Frozen

	S.P.	FAT BACKS	Fresh or Frozen	Cured
24½	24½	6-8	11	11
24½	24½	8-10	11	11
23½	23½	10-12	11	11
23½	23½	12-14	11½	11½
23½	23½	14-16	11½	11½
23½	23½	16-18	12	12
23½	23½	18-20	12	12
23½	23½	20-25	12	12

FUTURE PRICES

MONDAY, AUG. 20, THROUGH
THURSDAY, AUG. 24, 1945

LARD

Sept.	No bids or offerings
Oct.	No bids or offerings
May	13.50@13.60ax
July	13.35ax

WEEK'S LARD PRICES

Prices of prime steam lard for the week are reported as follows:

P. S. Lard	P. S. Lard	Raw
Tierces	Loose	Leaf
Aug. 20...13.80b	12.80b	12.75n
Aug. 21...13.80b	12.80b	12.75n
Aug. 22...13.80b	12.80b	12.75n
Aug. 23...13.80b	12.80b	12.75n
Aug. 24...13.80b	12.80b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b.	
Chicago C. L.	14.55
Kettle rend., tierces, f.o.b.	
Chicago C. L.	15.95
Leaf, kettle rend., tierces,	
f.o.b. Chicago C. L.	15.05
Neutral, tierces, f.o.b.	
Chicago C. L.	15.55
Shortening, tierces, c.a.t.	
Aug. 20...16.50	

EASTERN FERTILIZER MARKETS

New York, Aug. 22, 1945

Offerings of tankage, blood and cracklings are still very limited and few sales are reported. While most packers think the production will gradually increase, there has been no marked change in the last few weeks. Buyers are still eager to buy these materials at ceiling prices whenever available. There is no change in the South American situation due to the ending of the war.

CORN-HOG RATIO

For the week ended August 11 at Chicago, hog corn price ratio based on all hog purchases was 12.2 and based on barrows and gilts was 12.4. No. 3 yellow corn on that date was \$1.185 per bu. A year earlier the ratio for all purchases was 12.4 and for barrows and gilts was 12.6. No. 3 yellow corn was quoted at \$1.155, the ceiling.

COLD STORAGE DOOR QUIZ



Jamison Standard Door
described in Bulletin 122.

Q. What company pioneered in building cold storage doors?

A. JAMISON

Q. What company has developed and introduced practically every cold storage door improvement?

A. JAMISON

Q. What company devotes its entire resources and facilities to one task—building the finest cold storage doors possible?

A. JAMISON

Q. What company can supply a cold storage door to meet every need?

A. JAMISON

Consult nearest branch or address

JAMISON COLD STORAGE DOOR CO.
HAGERSTOWN MARYLAND

Jamison, Stevenson and Victor Doors

JAMISON-
BUILT COLD STORAGE DOORS

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES.—While the end of the war promises the lifting of restrictions on many products in the meat industry in the very near future, it is held rather unlikely that the bars will be lowered on tallow and greases to any extent for some time to come. The reason is that supplies are short of civilian needs and extremely short when it is considered that the government will still be in the market for a long period. The soap situation will remain rather acute. The only hope in relieving this situation is the marketing of more hogs and a continued heavy kill of cattle so that tallow and grease production will remain at a high level. A better movement of hogs is looked for, but the spring farrowed pigs are not ready for market yet and a great majority will be moved later than usual because of favorable feed conditions. Grease production late this year and early next should be sufficient to make it possible to drop some government restrictions on its use.

The small hog and cattle slaughter last week, which was a semi-holiday week, left output of both tallow and greases at a new low level in many months. All offerings were readily absorbed at ceiling prices, but the bulk of product was moving on previous orders. Sales of greases included choice white at 7½c; A-white, 8¾c; B-white, 8½c, and lower grades at respective ceilings. Tallow sales included fancy at 8¾c; choice, 8¾c, and No. 1 at 8¾c.

NEATSFOOT OIL.—There is no change in this market. Production light.

STEARINE.—Offerings lacking and market quoted nominal.

OLEO OIL.—Market quiet and unchanged.

GREASE OIL.—Routine trading in oils with quotations holding steady.

VEGETABLE OILS

There is no apparent change in the vegetable oils market and buying demand is as keen as ever. Bidding for future delivery is again active with buyers willing to pay ceiling prices, regardless of market conditions at time of delivery. But because there is little hope of any increase in offerings sales are few and far between. Predictions are that the market is going to be tight for some time to come, for domestic production of vegetable oils will be light for several months. There is little hope of any big movement of imported goods because most exporting countries have been seriously affected by war. A few are in position to ship product, but the amount coming in will be too small to make any great change in market conditions. Most of the rules and regulations now controlling the market are expected to be retained until the supply situation eases up.

SOYBEAN OIL.—There was a flurry of selling for delivery late this year and during the early part of next year, but this dried up after a few sales had been made. Many buyers were anxious to book product on that basis, but most orders were unfilled. Quotations are held at ceiling levels at all times.

PEANUT OIL.—There has been no increase in trading in this branch of the market. Buyers are still anxious for product, with crushings very light.

OLIVE OIL.—Domestic oil is practically absent and no imported product is to be had. Quotations are on a nominal basis.

COTTONSEED OIL.—Practically all months were bid to the ceiling in the futures market, but failed to find any sellers. Spot orders are on tap at all times, but very little product is offered on the market. Reports indicate crop conditions are good.

BY-PRODUCTS MARKETS

With slaughter of livestock running very light, production of by-products is limited. Demand continues good with all items quoted at the ceiling. Little change is expected in market conditions before this winter when killing will be greater.

Blood

	U.S. Ammonia per ton
Unground, loose	15.00

Digester Feed Tankage Materials

	per ton
Unground, per unit ammonia	15.00
Liquid stick, tank cars	15.00

Packinghouse Feeds

	Carbo. per ton
65% digester tankage, bulk	\$70.00
60% digester tankage, bulk	70.00
55% digester tankage, bulk	65.00
50% digester tankage, bulk	60.00
45% digester tankage, bulk	55.00
50% meat, bone meal scraps, bulk	50.00
†Blood-meal	40.00
Special steam bone-meal	50.00

*Based on 15 units of ammonia.

Bone Meal (Fertilizer Grades)

	per ton
Steam, ground, 3 & 50	35.00@35.00
Steam, ground, 2 & 26	35.00@35.00

Fertilizer Materials

	per ton
High grade tankage, ground 10@11% ammonia	2.00@4.00
Bone tankage, unground, per ton	30.00@35.00
Hoof meal	4.00@4.00

Dry Rendered Tankage

	per ton
Hard pressed and expeller unground *55% protein or less	1.00
*55 to 75% protein	1.00

Gelatine and Glue Stocks

	per ton
Calf trimmings (limed)	1.00
Hide trimmings (green, salted)	1.00
Sinews and pixies (green, salted)	1.00

	per ton
Cattle jaws, skulls and knuckles	45.00
Pig skin scraps and trim, per lb.	75.00

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	per ton
Round shins, heavy	\$70.00@10.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	20.00

*Delivered Chicago.

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	35.00@37.00
Winter processed, black, lb.	1.00
Winter processed, gray, lb.	1.00
Cattle switches	4 @ 1.00



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CLEVELAND 14, OHIO *

HIDES AND SKINS

Changes in allocations in permits to be released Aug. 27 awaited with interest by tanners and dealers—Expect UNRRA to be in the market with new permits.

Chicago

HIDES.—Activity in the domestic hide market this week was about the same pattern as last week with reports of all permits for July hides liquidated. With the date of August 27 set for the release of new permits, keen interest was apparent in anticipation of some changes in allocations. Some are of the opinion that allocations for this month will be issued to tanners permitting them to buy hides where they can obtain best selections.

Big packer hides will be in broad demand and as usual insufficient in quantity to satisfy trade requirements which would necessitate dipping heavily into the small packer and better grades of country take-off. With sharp cutback in military orders for leather and heavy cancellations of combat shoes, tanners are expected to change from war requirements to civilian needs.

Federally inspected slaughter of cattle for the first three weeks of August 1945 at the 32 principal centers totaled 563,158, compared with 695,498 for the

same period of 1944, which shows a decline of 142,340 head. However, current week shows a substantial increase in numbers over the same period of last week.

With no provision for funds for purchasing hides in the American market, it is reported that UNRRA permits expired without their buying any hides, which was a disappointment to some dealers who had hoped to clean up surplus stocks of back salted small packer and country hides.

The small packer hide market is unchanged from last week with ceilings maintained of 15c flat, trimmed, for all weight native steers and cows and 14c for brands. Full ceilings of 13½c flat for steers and cows and 10c for bulls, f.o.b. shipping point are still obtainable for Pacific Coast hides, with that market well sold up.

CALF AND KIPSKINS.—Calf and kipskins continue in strong position, with current supply far short of meeting tanners' needs. Calf skins are reported none too plentiful, while kip supply is increasing, although it is not expected the quantity will be as large as last year on account of many being used for feeding.

FOREIGN WET SALTED HIDES.—The South American hide markets turned

active around midweek. There were reports of 26,000 hides selling to both the U. S. and England, although details were lacking on the descriptions involved and the points from which transactions were made. Indications were that part of the sales were frigorificos from the Argentine and it was considered likely that mixed selections were included. An additional lot of 1,000 Argentine hides was sold to the U. S. the preceding day. Other activity involved 2,000 Santa Ana steers selling to U. S. buyers and 1,000 Anglo light steers which were reported to be moving to Sweden.

SHEEPSKINS.—This market seems to have undergone very little change; No. 1 shearlings were firm at \$2.10@\$2.15; \$1.10@\$1.15 for No. 2's and 85@95c for No. 3's. Again a few cars were reported moving within this range from different producers. Available supply of pickled skins appears to be well absorbed at individual ceilings according to grade; quotable market \$7.75@\$8.00 per doz. packer production sheep and lamb skins.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 18, 1945, were 4,755,000 lbs.; previous week 6,233,000 lbs.; same week last year, 4,807,000 lbs. January 1 to date, 236,150,000 lbs.; same period a year earlier, receipts were 188,012,000.

Expeller Fundamentals No. 5 TWIN MOTORS

THE NAME Twin-Motor, as applied to Super Duo Expellers, indicates the use of two motors—one to drive the main or horizontal worm shaft . . . the other to drive the vertical worm shaft. This simple arrangement makes for cleaner and safer Expeller operating conditions. With two motors, either motor can help relieve temporary loads on the other . . . thinner cake can be made with less attention from the operator. With Twin-Motors, it is possible to have an all-purpose Expeller for pressing several different raw materials, with the



same worm arrangements, thereby eliminating double pressing equipment. May we send you complete information on the Twin-Motor Super Duo Expeller fundamentals?

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The reduction in set-aside orders has failed to alter conditions in the provision market to any great extent. Hog slaughter remains extremely light and most pork items are sold in small lots at full-ceiling prices. A slight improvement is noticeable in trading on beef items as cattle kill increases.

Cottonseed Oil

September 14.25b; October 14.01b; December 14.00b; March 13.09b; May 13.85@14.31. No sales.

Getting Special Subsidy

(Continued from page 32.)

fiscal year is filed on OPA Financial Reporting Form B.

7: If the application is filed for relief for the balance of applicant's fiscal year which started prior to May 1, 1945, and ends after that date, and the applicant files his application prior to the close of his fiscal year, he must give the information required in (5) above, for the period (a) from the beginning of his fiscal year to the beginning of his first accounting period which starts on or after May 1, 1945, and (b) for the beginning of his first accounting period which starts on or after May 1, 1945, to the date of application, and (c) within 30 days after the close of such fiscal year, shall give the information required in subparagraph (5) for the entire fiscal year. Consolidated profit and loss statements for the periods specified above are filed on OPA Financial Reporting Form B.

8: If the application is filed for relief for a fiscal year beginning on or after May 1, 1945, and the application is filed prior to the close of the fiscal year, the applicant must give the information required in (5) from the beginning of his fiscal year to the date of application and, in addition, within 30 days after the close of the fiscal year, must give information for the entire fiscal year. The consolidated profit and loss statement for the portion of the fiscal year shall be filed on OPA Financial Reporting Form B.

Before approving any applicant's request for special subsidy, the administrator may request additional or equivalent information. He may audit the applicant's records if necessary. If an applicant's books are not closed as of May 1, 1945, the special subsidy will be paid only on operations beginning with the applicant's first accounting period which starts after May 1, 1945.

A slaughterer is not entitled to the subsidy if his current business varies widely from that operated during the years 1938-41 inclusive, or if the administrator finds that he has not in good faith attempted to conduct his business profitably. The subsidy will be paid only to a slaughterer who has been in compliance with applicable price and rationing regulations during the period for which relief is sought.

In determining total costs, the administrator may adjust officers', partners' and proprietors' salaries, bonuses, commissions and withdrawals and any unusual costs or expenses so that they are in line with those of other slaughterers whose operations are substantially similar in nature and size.

The right to receive subsidy under the provisions of this regulation is subject to termination on receipt of 10 days' notice.



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CHICAGO HIDE QUOTATIONS

PACKER HIDES

Week ended	Prev.	Cor. week,
Aug. 23, '45	week	1944
Hvy. nat. stra.	@15 1/4	@15 1/4
Hvy. Tex. stra.	@14 1/2	@14 1/2
Hvy. butt		
brnd'd stra.	@14 1/2	@14 1/2
Hvy. Col. stra	@14	@14
Ex-light Tex.		
stra.	@15	@15
Brnd'd cows	@14 1/2	@14 1/2
Hvy. nat. cows	@15 1/2	@15 1/2
Lt. nat. cows	@15 1/2	@15 1/2
Nat. calves	@12	@12
Brnd'd bulls	@11	@11
Calfskins	23 1/2@27	23 1/2@27
Kips, nat.	@20	@20
Kips, brnd'd	@17 1/2	@17 1/2
Slunks, reg.	@1.10	@1.10
Slunks, hrs.	.55	.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls	@11 1/2	@11 1/2	@11 1/2
Brnd'd bulls	@10 1/2	@10 1/2	@10 1/2
Calfskins	20%@23	20%@23	20%@23
Kips, nat.	@18	@18	@18
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hrs.	.55	.55	.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. stra.	@15	@15	@15
Hvy. cows	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11 1/2	@11 1/2	@11 1/2
Calfskins	16@18	16@18	16@18
Kipskins	@16	@16	@16
Horeskins	6.50@8.00	6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearings	2.10@2.15	2.10@2.15	1.10@1.25
Dry pelts	25 1/2@26	25@26	25 1/2@26

D.S. PORK RESALE DELAYED

The American Meat Institute reported this week that, pending completion of inventories, individual offers have not been sent to the original vendors of 12,000,000 lbs. of D.S. pork which the Commodity Credit Corporation intends to resell to packers for shipment into designated deficit areas. It is understood that the CCC will pay freight to the point of destination and will permit inspection of product. Each original vendor will be given in the offer made to him the exact quantity and location of the product. Each vendor will be advised when the CCC offer to him expires.

OLD PLANTATION SEASONINGS

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FOR TWENTY YEARS BY BUILDING FLAVOR IN YOUR
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LIVESTOCK MARKETS

Weekly Review

Reduction in Disease Results in More Beef

In three livestock market centers of the East, which 20 years ago received large numbers of cattle seriously affected with tuberculosis, cases of this disease are now rare, according to the Agricultural Research Administration. Of 430,230 cattle slaughtered in those centers during the year ended June 30, 1945 only 59 head—or about 1 in 7,300—were condemned for food because of tuberculosis by inspectors of the federal Meat Inspection Division. In 1925 at the same market centers and under the same inspection, condemnations ran into the thousands and the proportion was about 1 in every 80 animals slaughtered. The cities are Boston, Mass., Buffalo, N. Y., and New York City.

Officials of the Bureau of Animal Industry, U. S. Department of Agriculture, attribute most of this saving in cattle and beef to the systematic campaign against bovine tuberculosis. They say that for livestock owners, city residents, and others who cooperated, the campaign of eradication is "paying off" in greater conservation of beef as well as in an increase in milk production per cow and in greater wholesomeness of products from healthy animals.

Had the proportion of tuberculous cattle at the three markets been as great last year as 20 years ago, there would have been a loss, to the food supply, of more than 5,000 animals representing about 2,000,000 lbs. of carcass beef. Similar savings, in varying degrees, are known to have occurred and are still in progress at the many other livestock markets throughout the United States.

Watch Classified page for good men.

HOGS TIGHT: H. L. SPARKS

Interviewed on the hog situation this week, H. L. Sparks of H. L. Sparks & Co., livestock buyers at National Stock Yards, Ill., said:



H. L. SPARKS

"We have been the largest order buyers of hogs at this market for many years. This does not seem to matter here now—we only get what the commission firms want to weigh us. We are not satisfied with what we are getting and we know our customers are not satisfied with what we ship."

"Many packers have called, written and wired us for hogs in recent weeks. It is not that order buyers do not want to ship hogs to their customers, it is because we are getting so very few hogs weighed to us—most days we get two, three and four decks or less."

FEEDER PIG BUYING FOR SLAUGHTER DRAINS AWAY SOME AREAS' HOG SUPPLY

Sale of feeder pigs weighing less than 140 lbs. alive to individuals, and their subsequent slaughter at light weights, will deplete seriously packers' hog supplies in some areas and will reduce the prospect of increased pork supplies this fall, the American Meat Institute pointed out in a letter to Arval L. Erickson, price executive of OPA.

The Institute said that the situation appeared to be bad in Ohio, Kentucky and West Virginia and stated that pure bred breeders have strong demand from

individuals for pigs which they believe are being bought for fattening and slaughter by individuals rather than for breeding. Pigs are being collected at 20 to 30c per lb. by truckers and taken to mining communities in Ohio, Illinois, Indiana, Kentucky, Virginia and Pennsylvania and sold singly at prices from 30 to 40c per lb., live wt.

Ontario Cattlemen Condemn Rationing at Meeting in Toronto

The executive of the Ontario Beef Cattle Producers Association announced following a meeting in Toronto that the group opposed meat rationing and that it had passed a series of resolutions aimed at easing "grave concern over the probability of glutted cattle markets in Canada, particularly during the fall months."

The resolution recommended to the federal government that all slaughtering facilities be utilized to maximum capacity; that all cattle not sold after being offered for sale 72 hours on the public market be granted export permits when such permits are requested, and that local slaughterers be allowed to kill all animals which they can sell.

In opposing meat rationing, the executive agreed to contact other provincial beef producer associations with a view to having them contact and enlist the support of their respective ministers of agriculture.

HOG CEILING CHANGE

In Amendment 14 to MPR 469, effective August 28, the hog ceiling price at Newport, Minn., has been set at \$14.55, the same as the St. Paul market.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on August 23, 1945, reported by Office of Marketing Services, War Food Administration:

BEEF (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARROWS AND GILTS:

Good and Choice:

130-140 lbs.....	\$14.00-14.75	\$14.70 only			
140-150 lbs.....	14.50-14.75	14.70 only	\$14.45 only	\$13.90-14.50	\$14.55 only
150-180 lbs.....	14.75 only	14.70 only	14.45 only	14.25-14.50	14.55 only
180-200 lbs.....	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
200-220 lbs.....	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
220-240 lbs.....	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
240-270 lbs.....	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
270-300 lbs.....	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
300-350 lbs.....	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only

Medium:

100-220 lbs.....	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.35-14.55
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SOWS:

Good and Choice:

270-300 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
300-350 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
350-400 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
Medium:					

Good:

400-450 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
450-550 lbs.....	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

Medium:

28-350 lbs.....	12.75-13.75	13.50-13.75	13.50-13.70	13.50-13.75	13.50-13.80
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DAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:

700-900 lbs.....	16.75-17.50	15.75-17.00	15.75-17.00	15.75-16.75	16.00-17.00
900-1100 lbs.....	16.75-17.75	16.00-17.25	16.00-17.50	16.00-17.50	16.25-17.25
1100-1300 lbs.....	17.00-18.00	16.25-17.75	16.25-17.65	16.25-17.65	16.25-17.50
1300-1500 lbs.....	17.00-18.00	16.50-17.75	16.25-17.65	16.25-17.65	16.25-17.50

STEERS, Good:

700-900 lbs.....	14.00-16.50	14.00-15.75	14.25-15.75	14.00-16.00	14.25-16.25
900-1100 lbs.....	14.25-16.75	14.25-16.00	14.50-16.00	14.25-16.00	14.50-16.50
1100-1300 lbs.....	14.25-17.00	14.50-16.25	14.75-16.25	14.50-16.25	14.50-16.50
1300-1500 lbs.....	14.50-17.00	14.75-16.50	15.00-16.25	15.00-16.25	14.50-16.50

STEERS, Medium:

700-1100 lbs.....	11.75-14.25	11.50-14.25	11.75-14.50	11.50-14.00	11.75-14.50
1100-1300 lbs.....	12.00-14.50	12.00-14.75	12.25-14.50	12.25-14.25	11.75-14.50

STEERS, Common:

700-1100 lbs.....	10.00-12.00	10.00-12.00	9.75-11.75	9.50-11.25	10.00-11.75
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HEIFERS, Choice:

800-800 lbs.....	16.00-17.25	15.50-17.00	15.50-16.75	15.50-16.75	15.50-16.75
800-1000 lbs.....	16.50-17.50	15.50-17.00	15.75-17.00	15.75-17.00	15.50-16.75

HEIFERS, Good:

800-800 lbs.....	13.75-16.00	13.50-15.50	14.00-15.75	13.50-15.50	13.25-15.50
800-1000 lbs.....	14.00-16.50	13.50-15.50	14.50-15.75	13.75-15.75	13.25-15.50

HEIFERS, Medium:

800-900 lbs.....	11.00-14.00	11.00-13.50	10.50-14.00	10.25-13.25	11.00-13.25
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HEIFERS, Common:

800-900 lbs.....	9.50-11.00	9.00-11.00	9.25-10.50	8.75-10.25	9.50-11.00
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COWS:

Good	13.00-13.75	12.75-13.25	11.50-13.50	11.75-13.50	10.75-13.00
Medium	11.50-13.00	10.00-12.75	9.75-11.50	10.50-11.75	9.25-10.75
Cutter & com.	7.75-11.50	7.75-10.00	7.25-9.75	7.00-10.50	7.00-9.25
Canner	6.75-7.75	6.50-7.75	6.25-7.25	6.00-7.00	6.00-7.00

BULLS (Yths. Excl.), All Weights:

Beef, good	13.00-15.00	12.75-13.50	12.25-13.50	12.00-12.75	12.75-14.00
Sausage, good	12.25-13.25	12.00-12.75	11.50-12.25	10.75-11.75	11.50-12.75
Sausage, medium	10.00-12.25	10.50-12.00	10.00-11.50	9.00-10.75	10.25-11.50
Sausage, cut. & com.	8.50-10.00	8.50-10.50	8.25-10.00	7.50-9.00	8.00-10.25

VEALERS:

Good & choice...	13.50-15.50	13.75-16.00	13.00-15.00	12.00-14.00	13.00-15.00
Common & med.	8.50-13.50	9.75-13.75	9.00-13.00	8.50-12.00	9.00-13.00
Cull	7.00-8.50	6.00-9.75	7.00-9.00	6.00-8.50	6.50-9.00

CALVES:

Good & choice...	12.00-14.00	13.00-14.50	12.00-14.00	11.00-14.00	11.00-14.00
Common & med.	9.00-12.00	10.00-13.00	9.00-12.00	8.50-11.00	9.00-12.00
Cull	8.00-9.00	6.00-10.00	7.00-9.00	6.00-8.50	6.50-9.00

DAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:

Good & choice...	13.75-14.25	13.00-13.75	13.25-13.75	13.25-13.75	13.00-13.75
Med. & good....	12.00-13.25	12.00-12.75	11.75-13.00	12.00-13.00	11.00-12.75
Common	10.00-11.50	10.00-11.75	10.50-11.25	10.50-11.75	10.00-10.75

WLG. WETHERS:

Good & choice...	12.00-12.50	11.50-12.00	11.75-12.50
Med. & good....	10.50-11.75	10.25-11.25	10.00-11.50

KWEE:

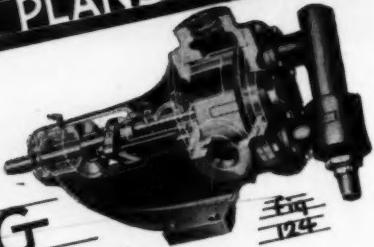
Good & choice...	6.35-6.50	5.75-6.50	6.25-6.50	6.00-6.35	5.75-6.75
Med. & med....	5.00-6.35	4.25-5.75	4.75-6.25	5.00-6.00	4.50-5.50

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.



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Wilmington Provision Company

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CHICAGO 3, ILL. SEATTLE 4, WASH. BUFFALO 7, N.Y.

* District Engineers in Principal Cities *



SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended August 18, 1945.

CATTLE

	Week ended	Prev. week	Cor. Aug. 18	Aug. 18 week	1944
Chicago	10,663	14,951	21,702		
Kansas City	19,880	24,738	26,168		
Omaha	12,544	17,714	27,020		
East St. Louis	10,821	10,757	15,435		
St. Joseph	8,262	...	13,210		
Sioux City	5,102	9,389	10,808		
Wichita	4,298	5,442	9,378		
Philadelphia	2,812	3,074	2,106		
Indianapolis	950	1,135	2,053		
New York & Jersey City	9,437	12,526	9,788		
Oklahoma City	11,309	11,910	19,489		
Cincinnati	6,354	5,393	5,452		
Denver	5,440	6,386	7,591		
St. Paul	9,242	11,334	15,119		
Milwaukee	2,902	2,703	3,402		
Total	119,526	134,410	188,721		

*Cattle and calves.

HOGS

	This week	Same day last wk.
Chicago	38,946	45,534
Kansas City	12,685	21,715
Omaha	18,514	20,470
East St. Louis	22,755	30,374
St. Joseph	7,051	...
Sioux City	11,475	18,853
Wichita	1,501	1,900
Philadelphia	4,445	4,498
Indianapolis	6,778	7,770
New York & Jersey City	16,579	22,102
Oklahoma City	2,068	4,133
Cincinnati	4,394	3,923
Denver	6,120	7,218
St. Paul	12,932	11,802
Milwaukee	1,452	1,810
Total	167,685	197,654

*Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

	AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Aug. 18.	245,000	150,000	161,000	
Aug. 11.	284,000	196,000	266,000	
1944	312,000	301,000	221,000	
1945	273,000	439,000	481,000	
1942	296,000	334,000	340,000	

AT 11 MARKETS, WEEK ENDED:

Hogs

Aug. 18.

Aug. 11.

1944

1945

1942

AT 7 MARKETS, WEEK ENDED:

Cattle

Aug. 18.

Aug. 11.

1944

1945

1942

NEW YORK LIVESTOCK

Livestock prices at Jersey City, Aug. 20, 1945:

CATTLE:

Steers, gd. & ch. \$18.00@18.50
Steers, med. & gd. 17.00@17.50
Cows, com. & med. 11.00@11.50
Cows, can. & cut. 7.00@9.50
Bulls, com. & gd. 10.00@13.50

CALVES:

Vealers, gd. & ch. \$18.60
Vealers, com. to gd. 12.00@16.50

HOGS:

Gd. & ch. nom.

LAMBS:

Lambs, gd. & ch. \$16.50
Ewes, med. to gd. 5.00@7.50

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Aug. 18, 1945:

Cattle Calves Hogs* Sheep
Salable ... 415 1,662 249 2,767
Total (incl. directs) .. 6,872 8,888 10,100 39,023

Previous week:

Salable ... 511 2,952 312 1,997
Directs ... incl. ... 7,354 10,074 12,667 33,007

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration)

Des Moines, Ia., Aug. 23.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were fully steady for the week.

Hogs, good to choice:

180-180 lb. \$12.45@12.65
180-240 lb. 14.20@14.65
240-330 lb. 14.20@14.65
330-360 lb. 14.20@14.65

Sows:

270-360 lb. \$12.45@12.65
400-550 lb. 12.45@12.65

Receipts of hogs at Corn Belt markets for the week ended Aug. 23 were as follows:

	This week	Same day last wk.
Aug. 17.	34,700	18,000
Aug. 18.	21,000	22,100
Aug. 20.	22,000	20,000
Aug. 21.	13,200	15,700
Aug. 22.	23,400	20,000
Aug. 23.	17,700	18,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended August 18 were reported to be as follows:

AT 20 MARKETS, WEEK ENDED:

Cattle

Hogs

Sheep

Total

AT 11 MARKETS, WEEK ENDED:

Hogs

Total

AT 7 MARKETS, WEEK ENDED:

Cattle

Hogs

Sheep

Total

STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states in July, 1945:

Cattle and Calves

July

1945

Stockyards 78,058

Direct 26,110

Total, July 104,168

Jan.-June 645,466

Stockyards 54,704

Direct 46,608

Total, July 100,312

Jan.-June 552,772

Stock and Lamb

Sheep and Lamb

Others

Repairs

Total

Not in

1,522 head

Direct

Gall's

Kalin's

Lorey

Meyer

Schlaicht

Schrotz

National

Others

Ministers

Total

Not in

dogs

houses

buildings

etc.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, August 18, 1945, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 64 hogs; Swift, 63 hogs; Wilson, 610 hogs; Western, 607 hogs; Agar, 933 hogs; Shippers, 4,706 hogs; Others, 10,054 hogs.

Total: 10,668 cattle; 2,400 calves; 18,027 hogs; 3,956 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,696	1,102	674	2,934
Cudahy	2,756	597	436	2,578
Swift	4,358	1,525	590	3,117
Wilson	2,620	1,543	493	1,292
Others	16,384	406	1,525	1,567
Total	31,974	5,173	3,727	11,488

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,141	2,344	1,875	
Cudahy	3,453	1,642	724	
Swift	3,263	1,306	1,671	
Wilson	1,347	1,462	972	
Independent	...	755	...	
Others	...	3,235	...	
Total	14,848	cattle and calves;		
		12,744 hogs and 5,342 sheep.		

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,400	1,202	1,622	4,148
Swift	3,065	2,643	1,108	4,962
Hunter	932	...	1,106	95
Krey	...	153	...	
Hill	...	482	...	
Lacrade	...	567	...	
Seef	...	247	...	
Others	4,424	496	1,072	1,084
Shippers	3,199	3,533	4,226	857
Total	20,020	7,874	10,533	11,146

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,937	768	2,226	5,549
Armour	2,670	845	1,965	2,475
Others	3,836	136	533	560
Total	9,452	1,748	4,724	8,584
Not including 18 calves and 2,711 hogs bought direct.				

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	1,857	92	3,891	730
Armour	2,118	39	7,078	1,229
Swift	2,212	31	2,404	1,204
Others	225	
Shippers	7,822	...	3,242	714
Total	14,250	162	13,240	3,877

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,408	1,000	896	2,080
Guggenm'	1,057	
Brown	
Osterberg	112	
Dold	...	635	...	
Bandauer	31	...	30	...
Others	3,368	...	667	230
Total	5,976	1,060	2,168	2,310

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,231	1,890	206	1,058
Wilson	3,067	2,327	290	1,319
Others	254	1	310	...
Total	8,552	4,218	776	2,377
Not including 500 cattle, 30 calves, 1,282 hogs and 1,062 sheep bought direct.				

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	386	
Kahn's	372	...	592	...
Larey	7	...	304	...
Meyer	41	...	983	...
Schlaeffer	286	8	...	
Schroth	103	...	1,130	...
National	67	
Others	2,200	399	453	137
Shippers	42	785	897	3,580
Total	3,118	1,192	4,759	4,103
Not including 3,218 cattle and 143 hogs bought direct.				

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,061	2,011	155	13,254
Swift	2,685	3,055	175	13,892
Blue	501	61	61	...
Cudahy	841	154	43	...
Rosenthal	228	22	16	...
Total	6,316	5,803	450	27,146

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	833	173	1,685	3,037
Swift	817	265	2,036	3,020
Cudahy	519	54	1,106	1,891
Others	2,646	198	411	1,763
Total	4,815	730	5,256	9,711

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	1,215	1,525	4,616	2,125
Cudahy	498	654	1,879	...
Swift	2,811	1,678	4,417	2,987
Others	7,006	868	4,544	2,336
Total	11,530	4,726	12,062	6,112

TOTAL PACKER PURCHASES

	Week ended	Cor. week,
	Aug. 18	1944
Cattle	139,523	152,698
Hogs	87,356	103,123
Sheep	95,046	112,746
Total	282,921	226,257

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Aug. 16	1,920	203	3,563	655
Aug. 17	2,259	203	5,628	2,809
Aug. 18	1,915	754	161	1,097
Aug. 19	20,915	1,405	7,646	9,894
Aug. 21	11,612	902	10,201	2,975
Aug. 22	6,000	700	9,000	4,500

*Wk. so far, 44,049; 3,922, 36,711, 25,088
Wk. ago, 30,231, 2,656, 29,125, 11,393
1944 35,861, 6,205, 55,638, 22,005
1943 37,740, 3,588, 70,191, 27,951
*Including 2,094 cattle, 35 calves, 18,519 hogs and 10,027 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Aug. 16	2,136	5	488	...
Aug. 17	2,073	74	1,082	...
Aug. 18	467	
Aug. 19	6,290	264	926	1,589
Aug. 21	3,899	357	1,444	284
Aug. 22	5,508	208	1,219	1,570

AUGUST RECEIPTS

	1945	1944
Cattle	134,307	149,968
Calves	11,824	23,936
Hogs	188,798	269,270
Sheep	72,434	103,446

AUGUST SHIPMENTS

	1945	1944
Cattle	65,362	53,181
Hogs	17,317	25,983
Sheep	5,170	8,171

PACIFIC COAST LIVESTOCK

Receipts for five days ended August 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,657	1,817	1,878	1,270
San Fran.	1,250	350	700	6,700
Portland	2,960	435	240	2,730

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Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, WFA)

WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	Week ending August 18, 1945..	5,199	2,102
	Week previous	6,775	2,277
	Same week year ago.....	3,971	1,307
COWS, carcass	Week ending August 18, 1945..	1,461	1,928
	Week previous	2,174	2,062
	Same week year ago.....	2,811	2,121
BULLS, carcass	Week ending August 18, 1945..	153	19
	Week previous	108	3
	Same week year ago.....	430	40
VEAL, carcass	Week ending August 18, 1945..	6,594	988
	Week previous	11,544	950
	Same week year ago.....	9,425	1,505
LAMB, carcass	Week ending August 18, 1945..	16,135	4,341
	Week previous	20,186	5,846
	Same week year ago.....	20,337	8,561
MUTTON, carcass	Week ending August 18, 1945..	4,810	911
	Week previous	5,847	1,187
	Same week year ago.....	2,991	873
PORK CUTS, lbs.	Week ending August 18, 1945..	347,054	256,303
	Week previous	736,886	238,031
	Same week year ago.....	1,166,013	299,979
BEEF CUTS, lbs.	Week ending August 18, 1945..	33,102	...
	Week previous	223,051	...
	Same week year ago.....	252,160	...

LOCAL SLAUGHTERS

CATTLE, head	Week ending August 18, 1945..	9,543	2,312
	Week previous	12,590	3,074
	Same week year ago.....	9,703	2,106
CALVES, head	Week ending August 18, 1945..	7,279	1,360
	Week previous	9,890	1,266
	Same week year ago.....	12,550	2,193
HOGS, head	Week ending August 18, 1945..	18,236	4,445
	Week previous	22,234	4,498
	Same week year ago.....	40,954	12,215
SHEEP, head	Week ending August 18, 1945..	29,601	2,807
	Week previous	33,649	2,824
	Same week year ago.....	51,381	3,038

Country dressed product at New York totaled 1,679 veal, no hogs and 28 lambs. Previous week 2,100 veal, 1 hog and 125 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of all classes of livestock during the week ended August 18 was off sharply from the previous week. The holiday period following the end of the war was directly responsible for the sharp drop. Totals for all classes also ranked far under those of a year earlier.

NORTH ATLANTIC

	Cattle	Calves	Hogs	Sheep
New York, Newark, Jersey City.....	9,437	6,695	16,579	20,217
Baltimore, Philadelphia	3,494	731	11,000	2,042

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis.....	9,084	1,587	16,397	3,700
Chicago, Elburn	16,769	4,672	34,946	20,496
St. Paul-Wisconsin Group ¹	15,772	10,786	34,664	8,676
St. Louis Area ²	11,206	11,306	22,774	14,400
Sioux City	5,102	231	11,475	1,000
Omaha	11,563	981	18,514	18,000
Kansas City	19,890	10,748	12,685	18,000
Iowa & So. Minn. ³	9,631	5,058	82,249	20,301

SOUTHEAST ⁴	7,169	4,920	3,929	20
SOUTH CENTRAL WEST ⁵	19,865	15,101	15,430	37,000
ROCKY MOUNTAIN ⁶	3,922	906	6,889	3,905
PACIFIC ⁷	13,776	2,842	15,719	20,912
Total	156,743	76,564	307,211	221,317
Total prev. week	202,145	79,262	378,224	253,307
Total last year	342,618	122,535	691,817	364,907

¹Includes St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Iowa, Moline, Illinois, Ottumwa, Sioux City, Waterloo, Iowa, and Albert Lea, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Fort Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs	Sheep
Week ended Aug. 18.....	3,898	1,452	2,000	36
Last week	4,011	1,598	3,105	32
Last year	2,990	924	11,000	...

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Position Wanted

EXPERIENCED packing house executive seeks new connection with progressive packer. Age 39, married, college graduate. Nineteen years' experience in positions as office manager, comptroller, treasurer, sales manager, purchasing agent, general manager of all operations. Well acquainted with present day government regulations, taxes etc. Now located in East; willing to go anywhere. W-215, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: As manager or superintendent. Over thirty years' experience in buying, selling and production fall hams, including killing cattle, calves, hogs and sheep. Have been successful handling help and know costs. Can give excellent references. Desire location in east. W-217, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

EXPERIENCED packing house executive desires connection as manager, assistant or superintendent, capable of handling labor, costs, production. Thoroughly familiar with new regulations, taxes and accounting. W-204, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POSITION WANTED: Chief engineer for steam and refrigeration plant. Have had twenty years' experience. W-216, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING FOREMAN: Edible and inedible, wet or dry stock feeds. W-205, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Help Wanted

Hide Cellar Foreman

Experienced hide cellar supervisor wanted by medium sized packing plant in Los Angeles area. Must understand modern curing methods, packer take-off, and the setting of grubs and tare. Capable of delivering quality hides with minimum curing shrinks and have basic understanding of rendering. Willing to work men. Permanent position for right man. Give details of past experience, age, references, and salary requirements. Replies confidential. W-219, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Excellent Opportunity

Midwest meat packing concern with annual sales volume in excess of \$5,000,000.00 has opening for man capable of handling the merchandising and sales of the company's products. Applicant must be well qualified by actual experience. W-213, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Assistant to general manager by company operating a medium size packing plant. Must have a thorough knowledge of all packing-house operations, including costs and sales. This is an excellent opportunity for future. Replies confidential. W-203, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION SUPERINTENDENT: Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ALBERT V. RUDD
316 SOUTH LA SALLE STREET
CHICAGO 4, ILLINOIS

Help Wanted

WANTED: Young men with or without experience, to undergo necessary training with large packer, to sell sausage casings. Some will be picked later to go abroad to buy and sell them. Wonderful opportunities for those who realize they must work to succeed and who can keep their feet on the ground. Good appearance important. Give brief history (in confidence), stating nationality, if have knowledge of any foreign language, age, salary expectations, etc. W-218, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Splendid Opportunity

WANTED: Man to sell equipment to meat packers and kindred industries, nationally. Must have experience selling machinery to these fields. Travel necessary. Liberal drawing account and expenses. Write W-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PRODUCTION FOREMAN wanted: To take charge of meat canning department in plant located in large eastern city. Good opportunity, permanent job with excellent future. Give full details, experience, age, and salary expected. W-220, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER wanted: For large Ohio city. Must be able to make a full line of top quality sausage. Give full details, experience, references and salary expected. W-221, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RETURNING VETERANS notice: Old established packer to reorganize. If you have outstanding ability in any department, write full details giving experience, salary expected and full references. W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working foreman for small packing plant. Must know all divisions and how to handle other help. Also two butchers wanted for beef and pork slaughtering. W-223, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OPERATING SUPERINTENDENT wanted: For medium sized midwestern packer. Must know beef and pork killing operations. Excellent opportunity for right man. W-224, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT WANTED AND FOR SALE

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2x8 and 4x8 large rolls; 1-Brech 1000 lb. meat mixer; 1-4x12" mechanical cooker; 1-#4 meat grinder; 1-#27 Buffalo silent cutter; 1-Brech 500 lb. sausage stuffer; 1-Creas #25 and 1-Victor #25 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: 150 H.P. Scotch Marine steam boiler, including smoke stack, steam atomizing oil burner, and feed water regulator, all in good working condition; available immediately. Write for particulars. Grand Valley Packing Company, 313-321 S. Jackson St., Ionia, Michigan.

Equipment Wanted and for Sale

FOR SALE: Second-hand Tobin Formrite bacon press No. 161; excellent condition. \$1,000. Carstens Packing Company, P. O. Box 2206, Spokane, Washington.

WANTED: 1- 400 to 600 pound sausage mixer; 200 pound sausage stuffer with or without air compressor; 1-bake oven 30 to 40 loaf capacity. Schmidt Packing Co., Niles, Michigan.

FOR SALE: Hamer horizontal tankage drier 5' x 15', agitated and steam jacketed. Complete with drive and 50 HP motor. T. C. Kenney, Bedford, Ohio.

FOR SALE: Tobin form-rite bacon press. Good condition. Price \$1,000.00. 100 oval ham boiler molds, 2-Bal-E. Price \$4.50 each. Schlueterberg-Kurdle Co., P. O. Box 476, Baltimore 3, Maryland.

Plants Wanted and for Sale

FOR SALE: Established packing house located in intermountain state. Plant fully equipped. Weekly kill 150 cattle, 200 hogs, 50 veal, 100 lambs. 10 to 15,000 lbs. sausage. Four trucks. Reason for sale, owners wish to retire. FS-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Well established small packing plant located in western Nebraska. Fully equipped, new killing floor. Quota large enough for territory. There are 520 locker boxes in connection. FS-225, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT WANTED: Along Atlantic seaboard. Prefer not more than 500 miles from coast, but will consider others. Will operate and keep present employees. All replies considered confidential. W-187, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-188, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To buy or lease, small packing plant in Midwest, equipped to kill cattle and hogs. W-226, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

PLENTY CHOICE GRADES STOCK PIGS AND GILTS COMING. Wire or call.

H. L. SPARKS & COMPANY
National Stock Yards, Illinois
Telephone L.D. 518 or Bridge 6261

CANNED MEATS WANTED

Excess of government contracts. Civilian canned meats. Wire your offerings.

MARTIN PACKING CO.
127 Belmont Ave., Newark 3, N. J.

Meat and Gravy

The retail meat market of the future will be a glorified creation, with lush rugs on the floor instead of saw dust, contributing to a beauty salon atmosphere, if plans of Samuel Slotkin, president of Hygrade Food Products Corporation, mature. Slotkin, who came to America from Russia when only 14 with 70 cents in his pockets, believes that his idea is not an impractical dream, and in press reports has indicated his intention of erecting such a demonstration shop on swank Fifth ave. in New York City. Not only will his market sell pre-packaged meats, but will also make available, wrapped up in one package, such combination dishes as Hungarian goulash, Irish lamb stew, corned beef hash and chicken ala king. Slotkin, long interested in art, believes his efforts to glamorize the meat business will work for the betterment of the industry as a whole. He attributes much of his desire to see meat more attractively presented to his artistic point of view, adding that he isn't beyond recommending murals for butcher shops.



According to John Hartford, president of the Great Atlantic & Pacific Tea Co., consumers can look forward again to a "yes ma'am" and "no ma'am" service era in the food stores as soon as the thousands of skilled retail food employes now in the armed services return to their jobs. Perhaps the coming of peace, with its outlook for improved consumer meat supplies, will even bring a bit of relief to the weary retail meat dealer, whose lot during the war years was anything but a happy one



A recent copy of The Rubber News Letter, published by B. F. Goodrich Co., reports how French rubber workers forced to produce tires for the Nazi war machine managed to sabotage their own efforts. They spread soapstone on the plies as they built a tire. The finished product looked perfect but in use its plies would separate, leaving the Nazis flat.



Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

At the beginning of the present century—the exact date was February 3, 1900—THE NATIONAL PROVISIONER, in discussing America's attitude toward belligerents in the Boer War, observed that "officially our government must feel sympathy for a government which gave us so much moral support in our recent war with Spain. The same powers which menace Great Britain in Europe at this time menaced us in 1897, and are the same countries which are persistently at war with our food products in their own lands . . . Our position as a country to belligerency in South Africa is that of the proprietor of a catering establishment to his guests. We have more than half of the total hogs of the world, and pork products form a large item in the army ration. We have twice as many cattle as any other nation in the world, or twice as many cattle for an equal number of population anywhere else . . . It is our factories, our barns and our elevators toward which the warring nations must look for their supplies. This being our trade status, our relations to belligerents—from a business standpoint—should naturally be one of neutrality . . . As long as our sympathy goes no further than the giving of a grateful moral force which will not involve us in overt acts or entangling alliances, even the Continent cannot take exception. More than that will be hurtful to our trade."

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